Drought-friendly garden plans

Sunset

THROW A SUMMER WINE PARTY
P. 94

SAVOR the COAST

35 new reasons to hit the beach, from Laguna to Seattle

7 picnic recipes

10 relaxing resorts

6 seaside hikes

14 beach shops

& more

Middle Man Cove, Laguna Beach, CA



©2015 General Motors. All rights reserved. The marks appearing in this ad are the trademarks or service marks of GM, its subsidiaries, affiliates or licensors.


PRECISION MATTERS.
GMC WE ARE PROFESSIONAL GRADE
GMC


A BED THAT
TRANSFORMS YOUR SLEEP?
YES, PLEASE.
INTRODUCING THE TEMPUR-FLEX® COLLECTION
Nothing feels like a Tempur-Pedic®. And now, there's another new feel to love. The all-new TEMPUR-Flex® Collection, with all the same sleep-transforming benefits of TEMPUR® material, plus a dynamic support layer that moves with you and responds 3x faster—it really is love at first feel.
Find out more at tempurpedic.com
TEMPUR-PEDIC
TEMPUR-PEDIC
©2015 Tempur Sealy International, Inc.

Sunset
EXPERIENCE the WEST

August



> ***"Succulent blooms come and go. The grasses get big seed plumes. It feels like a work of art."***
>
> CREEKSIDE MODERN, p. 62

FEATURES

48

BEST OF THE BEACH

You think you know the Pacific Coast? Take it from us: There are still lots of surprises. Here are the best new places to eat, drink, and hike, from San Diego to Seattle.

62

CREEKSIDE MODERN

A drought-tolerant backyard sanctuary skillfully bridges the house's contemporary style with the natural landscape beyond.
By Johanna Silver

68

COWBOY QUARTERS

A young family updated a historic but dilapidated Wyoming guest ranch—and now invites you to visit.
By Kim Brown Seely

ON THE COVER

Savor the coast **p. 48**
Drought-friendly garden plans **p. 40, 46, 62**
Wine party **p. 94**

Two summer scenes: On our Northwest edition, Oswald West State Park, near Manzanita, Oregon. On other editions, turquoise water at Middle Man Cove, near Treasure Island Beach, in Laguna Beach, California.

COVER PHOTOS: JUSTIN BAILIE/TANDEMSTOCK (NORTHWEST EDITION); THOMAS J. STORY (OTHER EDITIONS)

Photograph by THOMAS J. STORY

Sunset
EXPERIENCE the WEST

August



8 CONVERSATIONS

BEST OF THE WEST

11 THIS MONTH'S PICKS Vintage VWs electrified, dates with a pooch, blown-glass tumblers, and more



TRAVEL

19 ASK A LOCAL Water play, mountain adventures, and cowboy bars in Durango, CO

24 A PERFECT DAY IN Sumner, WA (Northwest edition) Malibu (SoCal, NorCal, Mountain & Southwest) *Read both in Sunset's Digital Editions: sunset.com/learnmore.*

28 WANDERLUST Falling for the Rio Theater and other quirky joys of California's Russian River. *By Chris Colin*

HOME & GARDEN

35 STEAL THIS LOOK A vacation home mixes the nostalgia of summer camp with the vibe of a city loft.

40 IDEA GARDEN How to bring the beach to your backyard



44 IN THE SUNSET GARDEN Create a bird oasis, plant a golden container, use gray water, and more.

46 GARDEN CHECKLIST What to do in your garden in August

FOOD & DRINK

77 SUMMER COOKING Easy Mediterranean picnic dishes

84 MASTER CLASS Chef Renee Erickson reveals how to make pickles in a flash.

88 IN THE SUNSET KITCHEN Fast fruit desserts, zucchini ideas, and stylish picnic gear

90 FAST & FRESH Three quick, delicious weeknight meals

92 PEAK SEASON Eggplant shines in a flavorful stir-fry.

94 SIP Better party pairing: winning formulas to match wine, cheese, and charcuterie

102 ASK SUNSET Answers to your questions: camping on short notice, planting in dry shade

THIS MONTH'S RECIPES

APPETIZER

Picnic Meze V 78

SALAD

Carrot Salad with Red Quinoa & Chickpeas LC/VG 79

MAIN COURSES

Braised Eggplant & Broccolini with Fried Ginger LC 92

Flounder with *Elote* Salad LC 91

Greek Salad Chicken LC 89

Greens with Miso-Ginger Dressing & Grilled Tofu LC/V 91

Lemon-Soy Beef Kebabs with Pearl Couscous LC/LS 90

Roasted Pepper, Feta & Lamb Filo Pie LC 80

DESSERTS

Crushed Blackberries with Ice Cream V 88

Grilled Pound Cake with Brandied Red Plums V 88

Nectarines with Prosecco V 88

Tiny Cardamom Orange Cookies LC/LS/V 82

DRINK

Honeydew Spritz GF/LC/LS/VG 82

PANTRY

Classic *Zaatar* GF/LC/LS/VG 78

Pickled Cherries with Tarragon & Vanilla GF/LC/LS/VG 87

Pickled Mushrooms with Garlic & Thyme GF/LC/LS/VG 87

Red Onion Pickles with Peppercorns GF/LC/LS/VG 86

Spicy Green Sauce GF/LC/LS/VG 78

RECIPE GUIDE

GF: Gluten-free; **LC:** Low calorie; **LS:** Low sodium; **V:** Vegetarian; **VG:** Vegan

Our full guide to nutrition, ingredients, and techniques: *sunset.com/cookingguide.*



GET MORE PHOTOS + VIDEOS IN OUR DIGITAL MAGAZINE

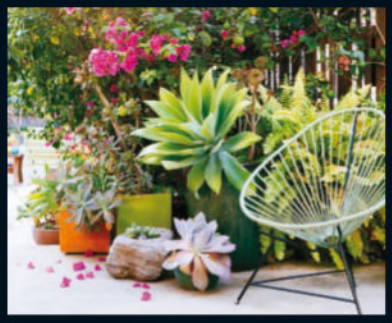
Take *Sunset* wherever you roam with our Digital Editions for **iPad, iPhone, Android,** and **Kindle Fire.** You'll get every story from our print magazine, plus bonus features—like additional recipes and shopping links. Full details: *sunset.com/learnmore.* **Free preview** Download our free iPad app to get a preview issue of *Sunset*'s digital magazine: *bit.ly/1m4o7JZ.*


Aveeno
ACTIVE NATURALS
Naturally Beautiful Results®
new
Aveeno
ACTIVE NATURALS
daily moisturizing lotion
sheer hydration
absorbs in seconds with a powder-like feel
DERMATOLOGIST RECOMMENDED
ACTIVE NATURALS
SOOTHING OATMEAL
Sheer bliss.
Moisture with a feather-light touch.
Introducing New AVEENO® Sheer Hydration. The exclusive ACTIVE NATURALS® Oat formula goes on feather-light. Absorbs in seconds. Keeps skin soft and healthy-looking. Sometimes, less is more.
aveeno.com
© Johnson & Johnson Consumer Companies, Inc. 2015

THIS MONTH ON SUNSET.COM



SUMMER RECIPES
Tomatoes, and corn, and melon, oh my! Savor the season's bounty at *sunset.com/summerrecipes*



CONTAINERS
Punch up your patio, yard, or indoor space with these gorgeous mini gardens: *sunset.com/containerdesigns*



ROAD TRIPS
Satisfy your wanderlust with a great road trip. Get ideas for routes and road food at *sunset.com/roadtrips*

TIME INC.
CHIEF CONTENT OFFICER Norman Pearlstine CHIEF EXECUTIVE OFFICER Joseph Ripp

Sunset

GROUP EDITOR Clare McHugh

EDITOR-IN-CHIEF
Peggy Northrop

CREATIVE DIRECTOR Maili Holiman
MANAGING EDITOR Alan J. Phinney

DEPUTY EDITORS Miranda Crowell *(Garden, Home, Food)*, Peter Fish *(Travel)*
EDITOR-AT-LARGE Bruce Anderson
SENIOR FEATURES EDITOR Christine Ryan
MANAGING EDITOR, DIGITAL Erika Ehmsen
TRAVEL SENIOR EDITORS Andrea Minarcek, Nino Padova
ASSISTANT EDITOR Megan McCrea
GARDEN GARDEN EDITOR Kathleen Norris Brenzel
SENIOR EDITOR Johanna Silver
ASSOCIATE EDITOR Lauren Dunec Hoang
HOME HOME EDITOR Joanna Linberg
FOOD FOOD EDITOR Margo True
SENIOR EDITOR Elaine Johnson
TEST KITCHEN MANAGER Angela Brassinga
WINE WINE EDITOR Sara Schneider
CONTRIBUTING EDITOR Jess Chamberlain
COPY SENIOR COPY EDITOR Trina Enriquez
COPY EDITOR Victoria Villeneuve
RESEARCH CHIEF Michelle Lau

ART DIRECTOR James McCann
PHOTO DIRECTOR Yvonne Stender

ART DEPUTY ART DIRECTOR Supriya Kalidas
ASSOCIATE ART DIRECTOR Soni Obinger
DESIGNER Jordan Coupe
PHOTOGRAPHY PHOTO EDITORS Linda Lamb Peters *(Garden)*, Susan B. Smith *(Home, Food)*
STAFF PHOTOGRAPHER Thomas J. Story
DIGITAL IMAGING MANAGER E. Spencer Toy
DIGITAL IMAGING SPECIALIST Kimberley Navabpour
PRODUCTION SYSTEMS MANAGER Marie Pence
EDITORIAL PRODUCTION MANAGER Laura H. Martin
BOOK PRODUCTION MANAGER Linda M. Bouchard
SUNSET.COM MANAGING EDITOR Gina Marie Goff
SENIOR EDITOR Jessica Mordo
DIGITAL ASSOCIATE EDITOR Carol Shih
EDITORIAL ASSISTANTS Helen Carefoot, Alexandra Deabler

EXECUTIVE VICE PRESIDENT Evelyn Webster
GROUP PUBLISHER Greg Schumann

SUNSET PUBLISHING CORPORATION
ASSOCIATE PUBLISHER–WEST Amy Olmsted
ASSOCIATE PUBLISHER–EAST Brendan Smyth
BUSINESS OFFICE Jessica Yan *(Finance Director)*
ADMINISTRATIVE SERVICES Rick LaFrentz, Tony Soria, Dan Strack
INFORMATION TECHNOLOGY Melvin Jones

INTEGRATED MARKETING
ASSOCIATE DIRECTOR Jamie Perkins
RESEARCH DIRECTOR Ray Petsche
ART DIRECTOR Kim Ocumen
ASSOCIATE IDEA HOMES DIRECTOR Nicole Hendrick
INTEGRATED MARKETING MANAGER, HOMES Amy Shaffer Leachman
SENIOR PROGRAMS MANAGER Heather Bowden
PROGRAMS MANAGER Cindy Tong
ASSOCIATE MARKETING MANAGER Alyssa Dunn
ASSISTANT MARKETING MANAGERS Brittney Burford, Chelsea Spear

CUSTOM MEDIA SOLUTIONS
ASSOCIATE DIRECTOR Robert J. Smith
SENIOR EDITOR, CUSTOM CONTENT AND TRAVEL Harriot Manley
PRODUCTION MANAGER Amy Mackey

ADVERTISING SALES
DETROIT (248) 988-7722 Mary Murphy Plowman. Debra Jacott *(Assistant)*
HAWAII (808) 587-8300 Robert Wiegand
LOS ANGELES (310) 268-7228 Tara Salcido *(Director)*, Krissy Kobata. Doree Antig, Ivy Li *(Assistants)*
MIDWEST (312) 832-0870 Sara Brown. Chanda Plepel *(Assistant)*
NEW YORK (212) 522-1694 Jennifer Ryan Silverstein *(Director)*, Jason Cross, Geri Moran. Alyssa Barricelli *(Assistant)*
SAN FRANCISCO (925) 667-0106 Julie D. Swick. Laurel Theren *(Assistant)*
SOUTHWEST (404) 888-1910 Jamie Hawk, Sarah Smith. Ruby McQueen *(Assistant)*
MEXICO 01152 (612) 145-1061 Patricia Echenique
THE DIRECTORY, LOCAL "INSIDE" EDITIONS, CALIFORNIA TRAVEL MEDIA (877) 748-0737 Melinda Sheehan *(Director)*, Maria Amon, Pamela Coffey, Kim Leary, Terry Petersen, Serjio Solano, Tom Ward

MANUFACTURING & PREMEDIA
Jamie Elliott *(Make-Up, Positioning & Production Manager)*, Bharath Medehal *(Assistant Manager, Ad Production)*; Patricia Koh-Valentin *(Premedia)*

CONSUMER MARKETING + REVENUE
Jen Cha, Melissa Mahoney *(Directors)*, Amy Blume, Zak Carrazzone, Karla Correa, Rachel Freed, Ashley Larmond, Chelsea Morris, Karen Paek, Mark Pedalino, Ray Turoczy

TIME INC.
Alison Fried *(Senior VP, Finance)*; Bruce Larson *(Senior VP, SPC Operations)*; Regina Buckley *(Senior VP, Strategy & Operations)*; Kevin Heery *(Senior VP, Digital)*; JT Kostman *(Senior VP, Chief Data Officer)*; Jill Davison *(VP, Communications)*; Sherry Wolfe *(Executive Director, Advertising Finance)*; Rebecca Sanhueza *(VP, Deputy General Counsel)*; Kate Weiss *(VP, Human Resources)*; Casey Cunniffe *(Group Production Director)*; Todd Chandler *(General Manager, Digital)*

RESEARCH & INSIGHTS
Caryn Klein *(VP, Business Research & Insights)*; Barry Martin *(VP, Consumer InSight)*; Lee Anne Baer *(Executive Director)*

VIDEO
J.R. McCabe *(Senior VP)*, Leigh Sloss-Corra *(Executive Producer)*

TECHNOLOGY AND PRODUCT ENGINEERING
Colin Bodell *(Chief Technology Officer)*; George Linardos, Erynn Petersen *(Senior Vice Presidents)*; Linda Apsley, Neil Bailly, Robert Duffy, Jonathan Fein, Robert Ferreira, Amanda Hanes, Leon Misiukiewicz, Keith O'Sullivan, Ben Ramadan, Eric Schoonover, Vita Sheehy, Jimmie Tomei *(Vice Presidents)*

FINANCE & MARKETING
Andy Blau *(Senior VP, Advertising Sales & Marketing–Finance)*; Priya Narang *(Senior VP, Advertising Sales & Marketing–Marketing)*; Dan Realson *(VP, Digital)*; Cara Deoul Perl *(VP, Creative Director)*; Mary Wojciechowski *(VP, Database Marketing)*; Steve Cambron *(VP, Marketing Ad Solutions)*; Lori Dente *(VP, Finance)*; Nancy Mynio *(VP, Digital Ad Operations)*; Kavata Mbondo *(VP, Yield & Programmatic)*

CORPORATE
EXECUTIVE VICE PRESIDENTS Jeff Bairstow *(Chief Financial Officer)*, Lynne Biggar, Colin Bodell, Mark Ford, Greg Giangrande, Lawrence A. Jacobs, Evelyn Webster

SUNSET PUBLISHING CORPORATION • 80 WILLOW RD., MENLO PARK, CA 94025 • SUNSET.COM

CUSTOMER SERVICE: For help concerning your subscription, visit *sunset.com/customerservice*, or call our toll-free number, *(800) 777-0117*, or write to Sunset Subscriber Assistance, Box 32120, Tampa, FL 33662-2120. To ensure continuous service, send new and old addresses eight weeks before moving. If possible, include most recent *Sunset* mailing label. Send address changes to Sunset, Box 32120, Tampa, FL 33662-2120. **SUBSCRIBERS:** If the post office alerts us that your magazine is undeliverable, we have no further obligation unless we receive a corrected address within two years. Your bank may provide updates to the card information we have on file. You may opt out of this service at any time.

THOMAS J. STORY (3)

AMERICAN CRUISE LINES

River Cruising Done Perfectly™

Rolling on the Mississippi

The Mississippi River is the lifeblood of the American Heartland. Explore its history and culture this spring with an 7 to 21-night cruise aboard one of our brand new paddlewheelers. Each riverboat carries an intimate group in a comfortable, spacious setting to the most amazing places on America's greatest river. Call today for a free cruise guide.











www.americancruiselines.com

Call toll-free 1-866-975-2469

Reservations office open 7 days a week

2014 Condé Nast Traveler Readers' Choice Awards — FINALIST

ON THE MOVE



TO THE DISMAY of my husband and children, I actually *like* moving. Discovering new neighborhoods and cities, decorating a new house, purging the junk drawer—for me it's the beginning of an adventure every time.

My husband and I moved into our third home in two years in June (with the difference that we are now owners rather than renters—hooray!). At work, we are preparing for an even more momentous move. After more than 60 years in the iconic Cliff May–designed "laboratory for Western living" in Menlo Park, California, *Sunset* is relocating its HQ to Jack London Square in Oakland.

While we will miss our leafy sanctuary, we're really following you. In 1951, when *Sunset* headed south from San Francisco to the Peninsula, the wide-open suburbs—linked by wide-open freeways—were a big draw for the majority of our readers. Now the trend has reversed. All over the West, young people starting out in their careers, empty nesters, and young families alike are shunning long commutes and choosing to live where they can walk, bike, or take public transit to work and experience new restaurants and cultural attractions right outside their doors. We've documented this "new urbanism" all over the West, from Denver to Portland, Seattle to San Francisco, Phoenix to L.A. And now we get to be part of it.

Jack London Square offers us a gorgeous waterfront location in a diverse and thriving neighborhood. One floor down from us will be a public food market like that in San Francisco's Ferry Building, which means we'll get to know the innovators we cover regularly. We'll have world-class restaurants within walking distance, plus BART and Amtrak and ferries. We are already getting a huge Oakland welcome, from Mayor Libby Schaaf down to the neighbors who've invited us to come kayaking with them and then drop into Plank for a beer. (Yes, please, and thank you.) And amid all the shiny new stuff, we love that the location connects us to our history: Jack London was a regular contributor to *Sunset* in the early 1900s, and Heinolds', the tiny bar that was one of his haunts, will be at our doorstep.

Choosing city life doesn't mean we've given up on the outdoors. In fact, for the first time in our history, you'll be able to find us in *two* locations. Cornerstone Sonoma, a retail and event venue at the gateway to wine country, will soon be the home of our main Test Garden beds and outdoor kitchen. We're already thinking about all sorts of cooking events, gardening classes, and wine tastings for this new space—and fantasizing about the glamping tents and Airstream trailers we suddenly will have room for.

If you've never seen the *Sunset* campus in Menlo Park, please do come by—we'll be here through November, and you may visit our gardens most weekdays *(info at sunset.com/visit)*. But don't say good-bye! We're just moving—and getting to know a new set of neighbors.



Finishing touches are under way for *Sunset*'s future headquarters in Oakland's Jack London Square. Besides the great eating ops and a view over the estuary, we'll have a Test Kitchen, a wine cellar, and a large light-filled photo studio.

PEGGY NORTHROP, EDITOR-IN-CHIEF

@Peggy_Sunset | readerletters@sunset.com



JOIN THE SUNSET COMMUNITY

Become a fan on:

- facebook.com/SunsetMagazine
- @sunsetmag on Instagram
- @SunsetMag on Twitter
- pinterest.com/SunsetMag

THOMAS J. STORY (2)

Saving People Money Since 1936

... That's before the Golden Gate Bridge opened.

GEICO has been serving up great car insurance and fantastic customer service for more than 75 years. Get a quote and see how much you could save today.

geico.com | 1-800-947-AUTO | local office

GEICO®



Some discounts, coverages, payment plans and features are not available in all states or all GEICO companies. GEICO is a registered service mark of Government Employees Insurance Company, Washington, D.C. 20076; a Berkshire Hathaway Inc. subsidiary. © 2015 GEICO



eat DRINK SF

A CULINARY AFFAIR

AUGUST 20-23, 2015

WWW. EATDRINK-SF.COM

FORT MASON, SAN FRANCISCO

#EDSF

PRESENTED BY

GOLDEN GATE RESTAURANT ASSOCIATION

WOODFORD RESERVE

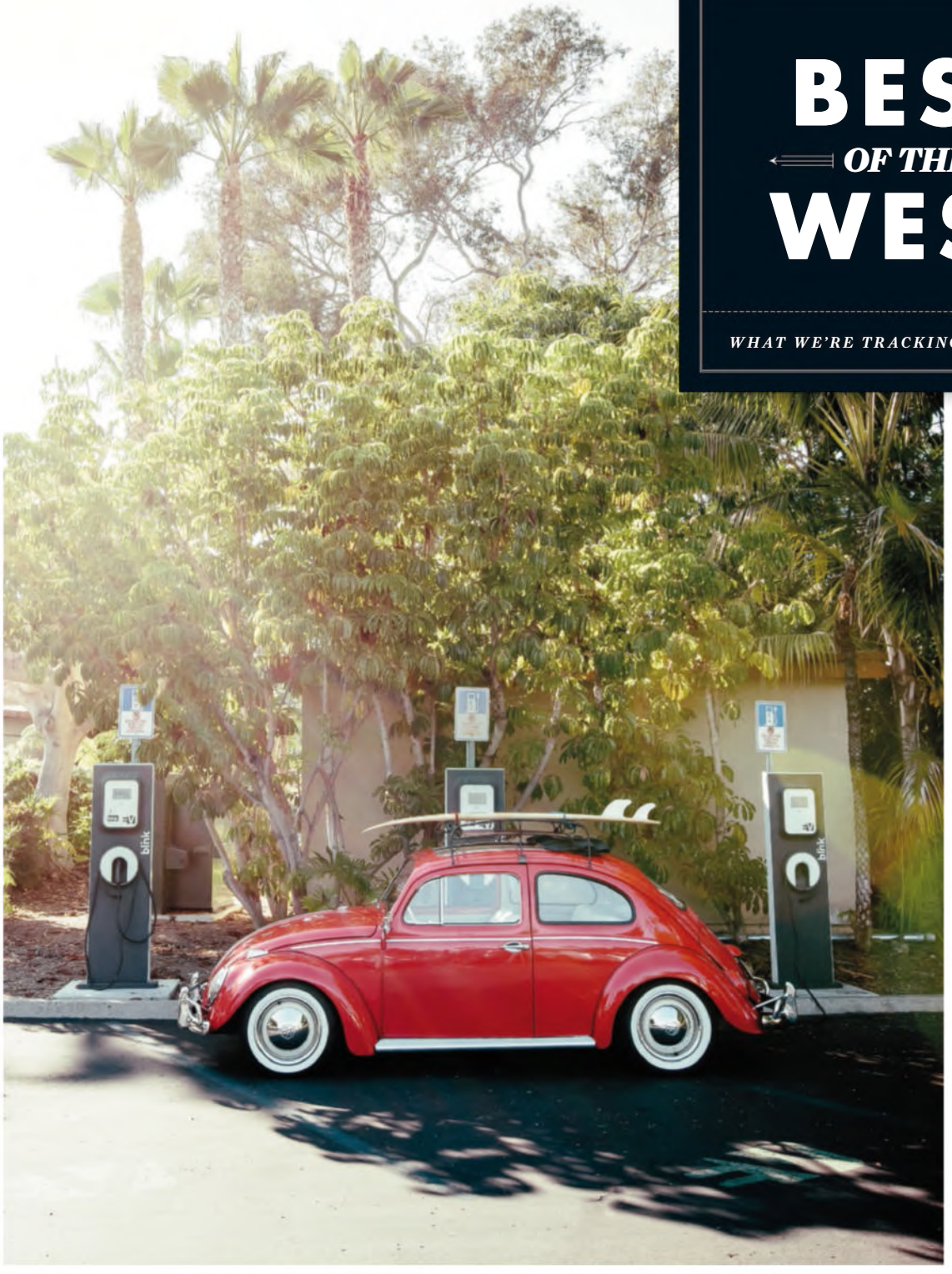
Sunset

DPEM event marketing

NO13E BRANDING + STRATEGY SAN FRANCISCO

BEST OF THE WEST

WHAT WE'RE TRACKING THIS MONTH



BEETLEJUICE

BEST UPDATE

Think of Zelectric Motors as a genius mash-up of *The Six Million Dollar Man* and *The Love Bug*. ("We can rebuild it. We can make it better than it was.") The San Diego company takes vintage VWs—not just Beetles but also Things, Fastbacks, Karmann Ghias, and even Microbuses—and turns them into electric vehicles. You won't be using yours for the great American road trip—it'll have the same range, 80 miles or so, as a Nissan Leaf—but you'll have the cutest little around-town car going. And given that the original motors were ... well, underpowered is putting it kindly, the conversion actually improves the cars' performance. "At night," says Zelectric Motors cofounder David Benardo, "I just plug mine into the outlet my garage door opener uses." *From $64,000; zelectricmotors.com.*

Photograph by JUSTIN CARRASQUILLO

BEST UNVEIL

HOUSE PARTY

It's almost here. Our 2015 Denver Idea House is due to debut August 7—your chance to see for yourself the update and expansion of this 1954 brick ranch house. The architects, Design Platform, decided to move the kitchen from the front of the house to the back—how did that turn out? Was interior designer Megan Hudacky able to work the original white-brick fireplace into her vision for the living room? And if you somehow sense an extra fizz of anticipation in the *Sunset* world, there's a reason. The granddaughter of the house's original owner has been following our progress from afar via home editor Joanna Linberg's blog posts about the project. (Thanks for the encouraging comments, Lia!) We're looking forward to hearing what she—and you—think. The house will be open for tours Fridays through Sundays, so order your tickets now. *From $20; through Sep 13; sunset.com/ideahouse.*

Blown away

BEST OBJECT

It's arts and crafts time again at San Francisco's Fort Mason Center, as the venerable American Craft Council brings its annual show to town. Feeling the heat, perhaps, of such upstarts as West Coast Craft and Maker Faire, the council this year is adding hands-on craft stations and Hip Pop, a series of pop-ups that focus on up-and-coming talents. Still, what we're looking forward to seeing is fresh work from established artisans like East Bay glassblower Dave Strock, who makes these glorious tumblers *(from $40). Admission $14; Jul 31–Aug 2; craftcouncil.org/sf.*





BEST WESTERNER

WASTE ACE

...is Claire Cummings's Twitter handle. Here's why.

Just four years out of Lewis & Clark College, Claire Cummings has carved out a niche at Bon Appétit, a food service based in Palo Alto, California, with 500-plus cafes—the word "cafeteria" is gently discouraged—around the country. The company's first waste specialist, Cummings tackles the problem on three fronts from her Portland home office: in the kitchen (promoting stem-to-root, snout-to-tail cooking), at the table (reducing discarded food and getting leftovers to the needy), and on the farm (using blemished fruits and veggies via a program called Imperfectly Delicious Produce).

You got involved in food activism in college—was waste a problem there? I remember the first month of my freshman year being so overwhelmed by how much food there was. At all-you-care-to-eat facilities like that, you really see waste skyrocket. Instead of making trays widely available, though, you can give someone a plate, and the amount of waste goes down by a third. People simply grab less.

How do you reduce waste in your own life? Nothing revolutionary—using parts of fruits and vegetables that I would've thrown out, like carrot tops or the beet greens. And now, when I travel, I carry a reusable eco clamshell container, for leftovers at a restaurant.

Next month, the Natural Resources Defense Council is releasing Dana Gunders's *Waste-Free Kitchen Handbook*. Why is this issue so hot? It's a win-win: It's good for the environment and good for the bottom line. And it's shocking that one out of every six Americans is food-insecure, while 40 percent of our food is wasted. Also, there are things people can start doing today to address the issue, and that's empowering. You eat three times a day, hopefully, and at each meal, you could be having a real impact on the world.

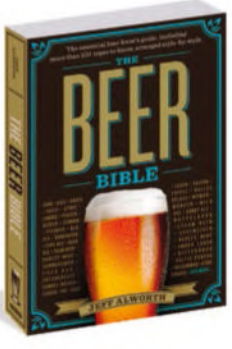
JEFFERY CROSS; ILLUSTRATION: JOE McKENDRY


VOLVO
OUR IDEA OF LUXURY
THE ALL-NEW XC90

BEST REFERENCE BOOK

CRAFTWORK

Pardon the pun, but we've often tapped the expertise of Portland beer guy Jeff Alworth, whose entertaining Beervana blog pulls no punches when it comes to the curious creations of some big-brewery labs. ("Imagine an off-brand Jolly Rancher melted down and cut with Everclear" was his tart take on one alco-pop.) So we're pleased to see him releasing an ambitious compendium called *The Beer Bible*. Although it's organized by style of beer, not region, an understandable Cascadian bent comes through—this is *the* book to carry on a Northwest pub crawl. *$20; due out Aug 11 from Workman Publishing.*





BUSTER NOW HAS A HOME! TO MEET EQUALLY DESERVING (AND ADORABLE) DOGS, GO TO ILOVEFAMILYDOG.COM.

Dog day afternoon

BEST IDEA TO STEAL

When we heard about Dogo, a program in the Bay Area that lets you take shelter dogs to the beach or on a hike or to the park, we knew we had to check it out. (Art director James McCann called dibs, so he got to spend a recent afternoon in Golden Gate Park with two-year-old Buster, above.) You go through a two-hour orientation at San Francisco's Family Dog Rescue, then sign up online for playdates. It's good for dog lovers who can't (yet) adopt one—like Dogo cofounder Danielle Bowers—and, of course, for the pups. What are the most popular outings? "Dolores Park, of course, and Ocean Beach," says Bowers. "Some people will even take a dog to their office!" So why not make a friend for a day? You might just end up with a friend for life. *dogosf.com.*

BEST NEW ROOM

EAST SIDE STORY

We've been fans of downtown Portland's Hotel Modera since it opened in 2008—the midcentury-mod decor, the courtyard's living wall of native plants, the gentle prices. Now the same people have brought their boutique sensibility to the other side of the Willamette River. Sure, most of the guests in the Hotel Eastlund's 168 rooms may be conventioneers attending trade shows across the street, but there's nothing stopping you from taking the Portland Streetcar a few blocks south to the Central Eastside Industrial District, which we anointed the hottest artisanal-foods hood a few months back, or over the Broadway Bridge to the Pearl District. *From $189; hoteleastlund.com.*



TOP: DAVID FENTON

PRESENTING A KITCHEN FOR THOSE WHO COOK OUTSIDE THE BOOK

Revolutionary features. Chef-inspired design. Endless potential. Behold, the completely reimagined suite of KitchenAid® appliances.

kitchenaid.com/new



KitchenAid®

®/™ ©2015 KitchenAid. All rights reserved.



One word: plastics

Looking for an excuse to pick up some cheery tablecloths for Labor Day weekend entertaining? We've got you—and your table—covered. Based in La Jolla, California, BottleCloth makes a line of simple, graphic, and decidedly unfussy linens out of old plastic bottles. The machine-washable fabric looks and feels like cotton, but no, it's stain- and spill-resistant polyester—and 100 percent recycled. *Placemats from $16, tablecloths from $99; bottlecloth.com.*

PEAK TAHOE

BEST EXHIBIT

Hard as it may be to believe, no museum has yet tried to mount a comprehensive exhibition about Lake Tahoe. The Nevada Museum of Art is about to change that. Opening August 22, *Tahoe: A Visual History* documents how we see, and have seen, our Western jewel over the last 200 years. A mere handful of the nearly 500 items on display: a Washoe fish trap, worthy of any design museum; Albert Bierstadt's luminous oil of twilight on the lake; Michael Light's aerial view of State 89 snaking toward Mt. Tallac (right); and a sweetly kitschy souvenir teacup. Get to Reno before the show closes in January—it's one more excuse for a trip to the mountains. *$10; nevadaart.org.*



CASCADE LAKE AND EMERALD BAY FLANK STATE 89.



LOOP THE LOOP

A little more than 25 miles long, San Diego's eighth annual Bike the Bay ride starts off with a bang: the once-a-year chance to pedal, legally, over the curving arc of the 2.12-mile San Diego–Coronado Bridge. (The eastbound lanes, where you ride, are entirely closed to cars.) The community fundraiser then continues down the Coronado peninsula, crosses Imperial Beach, and heads back up through Chula Vista and National City to downtown. Just remember, during that first stretch, not to look down. *$55; Aug 23; bikethebay.net.*



Prefab ... ulous!

Climatologically challenged locales like snowy Yellowstone National Park and Washington's rainy Vashon Island require the designers of new hotels to think outside the box. Make that *inside* the box. And by box, we mean prefabricated modules, constructed off-site and then trucked (lighting, finishes, and even bathroom sinks already installed) to the final location and quickly assembled. In July, the Lodges on Vashon opened at the north end of Vashon town: 16 stand-alone one- or two-bedroom units (left) with gas fireplaces, kitchenettes, and heated floors. Those units were built in Idaho, which also happens to be where Yellowstone's newest lodges hail from. This month, a trio of three-story structures begins welcoming guests near the Grand Canyon of the Yellowstone. (Two more buildings should be ready by next summer.) Unlike the Vashon prefabs, though, these are dozens of modules—containing 409 bedrooms in all—that have been bolted together and then draped with suitably park-y stone and wood paneling. *Lodges on Vashon: From $190; lodgesonvashon.com. Canyon Lodge & Cabins: From $122; yellowstonenationalparklodges.com.*

CLOCKWISE FROM TOP LEFT: JEFFERY CROSS, ANDY HANSHAW

NATURALLY SWEET

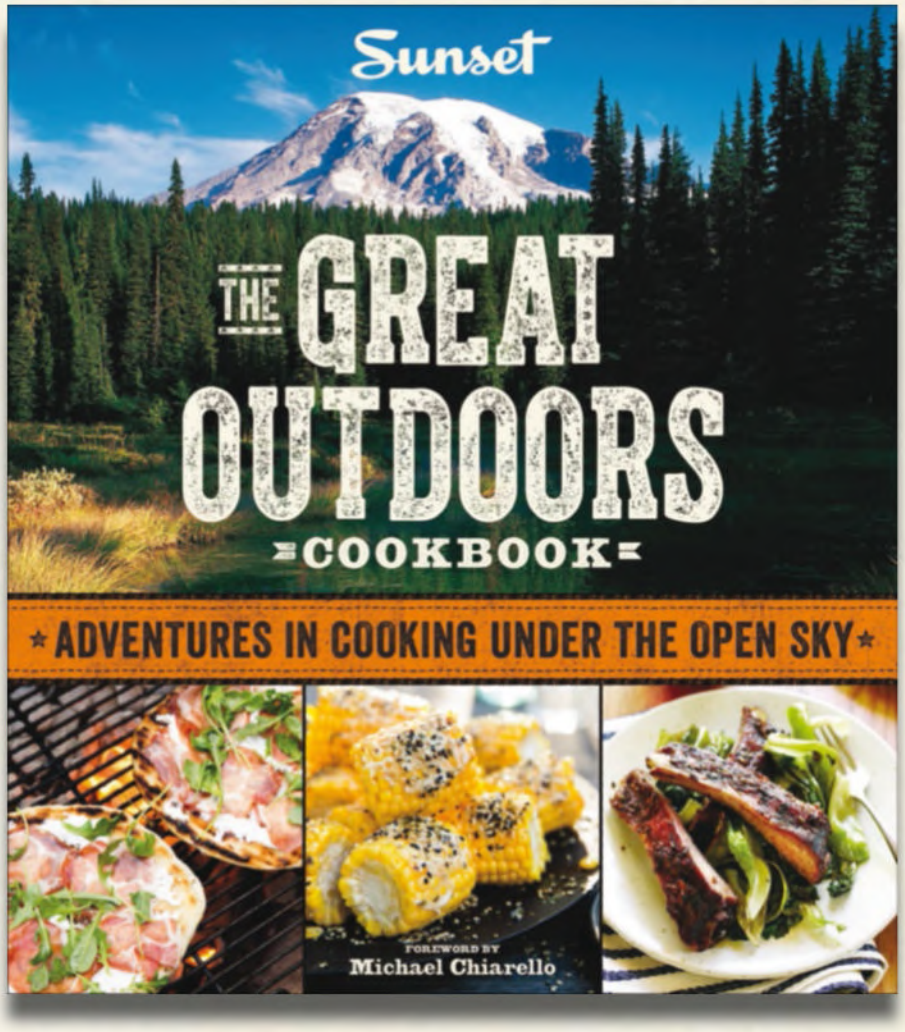
NOT ARTIFICIALLY SWEETENED

Using sucralose to cheat the taste is the artificial way.
Letting the honest taste of nature stand on its own is the right way.

Dairy done right.



Join the Co-Op at Tillamook.com



©2014 Time Home Entertainment Inc.

Cook in Nature's Kitchen

THE GREAT OUTDOORS COOKBOOK has everything you need to experience the ultimate outdoor cooking adventure — whether at a campsite, on the beach, or in your backyard — with menu planning and packing tips, advice on equipment, and thoroughly tested recipes that are surprising, delicious, and fun to make.

Plus, learn from our expert live-fire cooks in our video companion course!
Visit Curious.com/sunsetmagazine

Available wherever books are sold

Sunset



ASK A LOCAL

THE REAL DURANGO

Colorado's other Big D does summer right with easy hikes, farm-fresh eats, and a legendary hotel.

The Strater Hotel p. 22

SCOTT D.W. SMITH

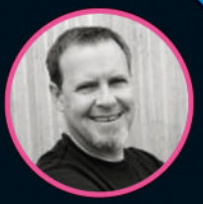
ASK A LOCAL

The Colorado mountain town scores high marks with its epic hiking trails, river runs, and cowboy saloons. Two locals lead the way.

AS TOLD TO ERIN KLENOW



MARY MONROE BROWN
Executive director of Trails 2000, a trail-building and education organization (*trails2000.org*)



KRIS OYLER
Owner of El Moro Spirits & Tavern and Steamworks Brewing Co. (*steamworksbrewing.com*)



THE SUMMER SWEET SPOT

Animas River

Put-in at 33rd St.

KRIS OYLER Summer in Durango is all about the Animas River. You can fish it, tube it, raft it, bike it, walk it, run it. Sometimes it's just great to take your lunch and sit down on a rock by the river and watch the water go by.

MARY MONROE BROWN And it's so accessible. The river flows right through town. I love to stand-up paddleboard. It's fun to put in at 33rd Street and paddle north, and then you can turn around and float back down at sunset.

THE DESTINATION RESTAURANT

Harvest Grill

$; 33846 U.S. 550; jamesranch.net/harvest.

MMB About 10 minutes north of town is James Ranch, run by a real modern cowboy and his children. The restaurant at the ranch is amazing and uses ingredients grown or raised on the property. There are delicious grass-fed burgers and grilled cheese sandwiches with cheese made right at the ranch, and everything comes with a salad made with greens from the farm. And you get to eat in a tent! A big army-style tent with a wood-burning stove in it and high picnic tables that were hand-built.

WHERE TO FIND THE COWBOY SPIRIT

Wild Horse Saloon

601 E. Second Ave.; durangowildhorsesaloon.com.

KO I'm not a real cowboy, but in here, you get people right off the ranch. There's a local band called the High Rollers, and when they play, you'll see people two-steppin' and having a rip-roaring good time. I love it. Durango proper can be kind of earthy and liberal, which is fine, but a place like this helps the town strike a nice balance.

DRINKS AND FOOD

Durango Craft Spirits

1120 Main Ave.; durangospirits.com.

KO This is a pretty new craft distillery right in town. It's located in a cool old brick building with high rafters. They pay homage to the history of spirits in Durango with their menu of classic cocktails. Right now they're producing vodka. I go for the gimlet, which is really delicious—more on the tart side, not syrupy. My wife likes the dirty martini.

James Ranch, home of Harvest Grill



El Moro Spirits & Tavern

$$; 945 Main; elmorotavern.com.

MMB It was one of the original saloons in Durango. Their bone-marrow bread pudding—with



poached egg, bacon, and hollandaise sauce—is the best brunch in town. The decor is kind of steampunk with this huge red curtain that surrounds the door. They carry 100 beers from all over the world, all kinds of rare stuff. My husband loves the Belgians.

BEST HIKING TRAIL

Horse Gulch

MMB It's right off of old Highway 3, behind a medical center, a very understated trailhead.

FAR LEFT: KENNAN HARVEY; FAR RIGHT: BRUMLEY & WELLS

You may think all pain relievers are the same. Your doctor doesn't.



For people with high blood pressure or on aspirin heart therapy, TYLENOL® is the brand of pain reliever recommended most often by doctors, more than all other brands combined.

© McNEIL-PPC, Inc. 2015

Learn more at
Tylenol.com/youshouldknow

TYLENOL®
For what matters most™



Durango-to-Silverton Narrow Gauge Railroad

You can't see what's magnificent about it until you do a little work and walk or ride up the road. Then after about 15 minutes, you're like, "Oh, I get it!" You're surrounded by thousands of acres of undeveloped land and city open space. It's quiet all hours of the day, and you get a different perspective



depending on where the sun is. My favorite landmark.

WHERE TO RENT GEAR

2nd Avenue Sports

640 E. Second; 2ndavesports.com.

MMB Good for mountain bike rentals and maps, especially if you need advice on routes that aren't too intense. If you've never biked in Durango, be prepared to be affected by the altitude. There's a wonderful starter trail out by Falls Creek called Church Camp. You start out in a meadow with views of the red Hermosa Cliffs, then do an out-and-back that lets you get a feel for the natural surroundings.

IF YOU'VE WORKED UP AN APPETITE

Bread

42 County Rd. 250; breaddurango.com.

KO It's a bakery, but they make a ham and cheese croissant that's to die for. MMB It's turned into Durango's hangout—the community just loves going in there. I usually get the ginger-fig scone and a yerba maté. KO You'll see their stickers all around town: BREAD NOT BOMBS.

Michel's Corner

$; 598 Main; michelscorner.com.

MMB This crêpe restaurant is basically a custom wagon with an order window. The owner has a green thumb and decorates the tables and benches with flowers and lush plants. Crêpes are made in front of you: apple, cinnamon and sugar, or goat cheese and pulled pork. Everything is fresh and full of flavor.



BEST HOTEL

The Historic Strater Hotel

From $202; strater.com.

MMB It was built in the 1800s, so anytime you see old photos of Durango, you'll see the hotel. It has a gorgeous brick and white façade. When I first visited Durango in 1993, I stayed at The Strater and just fell in love with the place. It's right on Main Avenue. It's historic and beautiful, and I'm glad it's still going strong.

FUN FOR KIDS

Durango-to-Silverton Narrow Gauge Railroad

From $85; 479 Main; durangotrain.com.

MMB First of all, you're *in* the San Juan Mountains, in places you can't even imagine there'd be train tracks. The ride runs through the Weminuche Wilderness and along cliffsides of the Upper Animas River, which is very wild, way different than the flow in town. KO It's spectacular, but it can be a long day. I recommend taking the train one way and getting a ride or a bus back. You can also access the Chicago Basin along the way, which gets you to three different 14,000-foot peaks.

GO SHOPPING

There's No Place Like Home

822 Main; theresnoplacelikehomeinc.com.

KO It's a cool little store, right around the corner from our brewpub. They have housewares and clothing and some really nice jewelry. The vibe is a lot more urban than anything you typically find in



Durango. They also sell works from regional artisans.

Urban Market

865 Main; urbanmarketonline.com.

KO I love the variety here. Anything from greeting cards to barware like shakers and stirrers. They just opened a second store that sells furniture and larger home accessories. MMB And they have great jewelry: I just bought a friend of mine a silver chain from there. It has a medallion with an initial in monogrammed script. Every time I see her, she's wearing it.

FROM TOP: YVONNE LASHMETT, KENNAN HARVEY (3)

New

Squeeze extra nutrients into your dog's diet.





BEYOND® NATURAL PURÉES

are made simply – with human-grade ingredients plus vitamins, zinc or prebiotic fiber. The purées coat, not soak, your dog's dry food, to create an enhanced meal experience.

- ✓ **NO** MESS
- ✓ **NO** SOGGY KIBBLE
- ✓ **NO** CORN, WHEAT OR SOY
- ✓ **NO** ADDED ARTIFICIAL COLORS, FLAVORS OR PRESERVATIVES

Purina trademarks are owned by Société des Produits Nestlé S.A.

Learn more at **beyondpetfood.com/purees**

DISCOVER





1. Caro's Ridge winery produces a tasty Chardonnay.
2. All meals are loaded with fresh veggies at Malibu Farm Café.
3. The Old Place.
4. Malibu Farm Café at the end of Malibu Pier.
5. A cluster of Malbec grapes at Caro's Ridge.







A PERFECT DAY IN

MALIBU

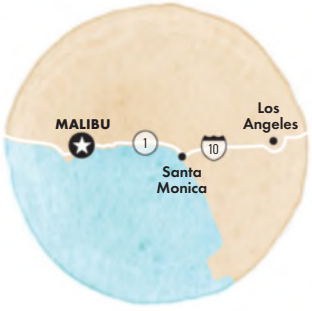
Southern California's playground of millionaires and surfers has a new lure—great local wine. *By Sara Schneider*

Waves and vines

There's never been a shortage of reasons to scoot up Pacific Coast Highway from L.A. to Malibu on a warm weekend—surfer-coated swells off iconic beaches, a mystic spirit in chaparral-covered hills. But a product of those hills has become the newest reason to come: wine. Malibu Coast is now an official AVA (American Viticultural Area). And while the current drought has prompted a temporary ban on new vineyards here, the existing ones are producing excellent Chardonnays and Pinot Noirs closer to the coast, and warm-weather varietals like Cabernet higher up in the Santa Monica Mountains. Now, when you claim a patio table outside the ever-popular **Malibu Seafood**—which has never owned a liquor license—the bottle you bring can turn your fresh-fish feed into a hyper-local experience. The best place to taste and choose that bottle? **Cornell Winery**. It's a bit inland from Malibu proper, and it's not actually

Photographs by DAVE LAURIDSEN


The newest obsession for the beauty obsessed
MIMI
mimichatter.com @mimichatter
Beauty. Now streaming 24/7.
News, tips, reviews and exclusives from top industry editors and bloggers.
Join MIMI and join something beautiful!
From the publishers of Time Inc.
Copyright © 2015 Time Inc.



GETTING HERE
Malibu is 33 miles west of L.A., via I-10 and State 1.

a winery but a tasting room and wine shop that appears to carry nearly every wine made from these hills. Our picks: two Chardonnays—the Dolin Estate 2013 and Caro's Ridge 2011 Cavalleri Vineyard Malibu Barrel Reserve. *Malibu Seafood: $$; 25653 Pacific Coast Hwy.; malibuseafood.com. Cornell Winery: $10 tasting; 29975 Mulholland Hwy., Agoura; cornellwinery.com.*

Catch the scene

As you'd expect of SoCal wine country, there is a place to see and be seen. Or just to party. Dress up, pack a picnic, and head to **Malibu Family Wines**, where bachelorette partiers vie with birthday partiers for table space on the artificial turf, and live music on weekends eventually pulls everyone to their feet. Malibu Family makes two lines of wines: Saddlerock from the general Central Coast, and Semler from their estate vineyards. If you're celebrating a special moment, spring for the 2011 Semler Reserve Cabernet Sauvignon—rich and full of black cherry, cassis, and mocha. *Tasting from $12; 31740 Mulholland Hwy.; malibufamilywines.com.*

Atmospheric eats

You might have to walk through a photo shoot to get there, but breakfast at **Malibu Farm Café at the Pier**—the very end of it—is worth it. An extension of family-run Malibu Farm itself, this rustic little eatery loads its plates with local produce, because you do want just-picked greens with your fried-egg sandwich on wheat. Come early on weekends to avoid the line, and settle in to watch the black-suited hopefuls bobbing off Surfrider Beach as they wait for a big one. Come the end of the day, head into the hills for dinner at the historic shoe box of a restaurant that is **The Old Place**. Lined with funky artifacts, the Place takes reservations for three seatings a night at its handful of tables, serving a short, delicious menu of comfort dishes such as steamed clams, chicken potpie, and wood-fired chicken, beef, and game. *Malibu Farm: $$; 23000 Pacific Coast Hwy.; malibu-farm.com. The Old Place: $$$; 29983 Mulholland Hwy., Cornell; oldplacecornell.com.*

A view to forever

The point, when visiting Malibu, is to take in ocean vistas from every vantage possible.


6



7


8


9

6. You can spot the occasional whale from Malibu's cliffs. **7.** Inside The Old Place. **8.** Party time at Malibu Family Wines. **9.** A barrelful of fun at Malibu Family Wines.

For hiking, the best ratio of payoff to effort comes from the (very) short trek up to **Point Dume**. More surfers bob and wait off the state beach below. The occasional whale breaches. And the summit yields a panorama of the Southern California coast and the mountains climbing to the east, a rare perspective on these Malibu hills. *7103 Westward Beach Rd.; parks.ca.gov.*

Decide not to leave

If ever there were a hotel that embraces the sea, it's the **Malibu Beach Inn**, just south of the pier on Carbon Beach. The ocean-view window walls here frame your personal slice of the Pacific, and the waves thunder all night right under your balcony. Crack the sliding door for full effect. *From $650; 22878 Pacific Coast Hwy.; malibubeachinn.com.*

THE LOCAL LOWDOWN

"Eight years ago, Malibu Coast was like the Rodney Dangerfield of wine regions. But quality is up, and we've begun winning awards. Now we know we're capable of greatness."

—ELLIOTT DOLIN, OWNER, DOLIN ESTATE

MAP: MARGARET SLOAN

VOLVO *presents*

Sunset & Visit San Luis Obispo County's

SAVOR THE CENTRAL COAST

Main Event at the historic **SANTA MARGARITA RANCH**

ALL ROADS LEAD TO SAVOR

SEPTEMBER 24-27, 2015



JOIN SUNSET EDITORS ON THE ULTIMATE CULINARY ROAD TRIP

Hit the road with Sunset Wine Editor, Sara Schneider and Food Editor, Margo True along with guest celebrity chefs and authors for an epic four-day foodie extravaganza! Experience the food, wine and lifestyle of California at Sunset SAVOR the Central Coast!

Buy tickets, explore the itinerary or enter the Ultimate SAVOR Giveaway at SAVORCENTRALCOAST.COM

NATIONAL SPONSORS

Sunset · Torani · VOLVO

CENTRAL COAST SPONSORS

San Luis Obispo County · CA GROWN · Dignity Health · GSO · Martin Ranch · PASO Paso Robles, CA · Paso Bamboo.com · Palm Beach · San Luis Obispo · Santa Margarita Ranch · Vina Robles

Produced by: Fast Forward Event Productions



WANDERLUST

SCREEN SAVERS

A troupe of friends rescues an offbeat theater and community treasure.
By Chris Colin

Photographs by JEFFERY CROSS

CHRISTIE GEORGE HAS LONG DARK HAIR and an easy smile, with a decent amount of blood spilling out of it. Her partner—in romance and, now, business—Colin Mutchler has a serious person's beard belied by a mischievous air and, yeah, a lot of blood coming out of his mouth. In a half-hour, the movie theater they (along with 25 friends) have come to own will show a new vampire comedy, and the couple has invested in some cheap drugstore gore. Will anyone come? Will they laugh? Will the audio cut out like it did that one time? If you're going to

Quirk is good box office in Monte Rio.

ADVERTISEMENT





Clockwise from above: Monte Rio's beach; slice of life, now and then; the Kobe beef frank at Dick Blomster's.

worry about such things, it's best to do so in a sunny field, framed by solemn redwoods with the gurgle of a mellow, shimmering river nearby.

It's a slow, warm Saturday afternoon in Monte Rio, a woodsy little town 90 minutes north of San Francisco. Mutchler, George, and I are sitting at a picnic bench outside the Quonset hut turned theater, fake blood and cheap rosé before us. If you'd lived in San Francisco a hundred years ago, it would've been silly to explain where Monte Rio is. You'd probably have been there, frolicking in your weird 1915 clothes. This was the place. It was the place for boaters and swimmers, for hikers and hunters, for Bohemian Grove–going masters of the universe, and for anyone who liked taking steam trains to pretty places outside the big city. Up through the 1930s, the area was a redwoody French Riviera.

Then came that familiar American transition, from hopping region to once-hopping region. The lumber mills shuttered, the twice-daily train from the city surrendered to the car, and then the car drivers started vacationing farther afield. Two world wars didn't help, by the way, and neither did epic flooding in the 1960s. An influx of gay entrepreneurs in the '70s boosted the tourist economy. But by the '90s, mentioning the Russian River often led to conversations about homelessness and meth.

That's the standard narrative, anyway. It's not wrong. But certain Russian River elements fit into no narrative that I can see. One of them on this Saturday afternoon looms behind me now, a provisional-looking half-dome of corrugated steel and low-fi mural work. In 1949, local merchant Sid Bartlett purchased a surplus Quonset hut from the U.S. Navy and immediately began transforming it into a theater. For decades afterward, through ups and downs, the Rio was the eccentric heart of an eccentric community. When it was cold, blankets were handed out. When the river flooded, neighbors turned out to help sandbag and to ferry the historic seats to higher ground.

About five years ago, longtime owners Don and Suzi Schaffert put the theater









up for sale, and while some of the potential buyers planned to remake the property entirely, the winning bid came from a circle of creative and nonprofit types. Mostly from San Francisco and Oakland, they knew the grooviness of the Russian River and had been feeling whatever it is that makes people want to try something new and strange.

"For 10 years, I'd been fantasizing about starting some kind of community," says Mutchler, who's CEO of a crowd-promotion platform when he's not dripping fake blood. "Then we heard about the Rio, where there was already this community, and a far more diverse and vibrant one than I'd have expected."

A couple of dozen friends and colleagues and friends of friends were rounded up, calculations were done, and in 2014 a beautifully foolish investment was made. Overnight the group had to learn what it means to run a movie theater, plus the cafe out back. Together the co-owners had to learn what kinds of films the community likes, and what kind of food, and how to fix a roof, and how to manage a staff of 10 (age range: 17–68), and how to incorporate the experimental programming they had in mind, and how to make the damn machines work.

Buying a theater and doing cool, oddball stuff there? It's practically in the town charter.

FOR ALL THE REDWOODS and swaying pines and wild grassy smells, you couldn't say the appeal of the Russian River is that of a pristine Northern California wilderness. The charm, rather, is that of a faded resort town. If you can dial into that frequency—if you love the ghosts of vanished railroads, the seedy whiff of dwindled grandeur—you're home.

Like a lot of Bay Areans, I've been hauling up to Monte Rio, Guerneville, Cazadero, Forestville, and other Russian River corners for a while now—tasteful wedding here, boozy tubing weekend there. Then something began to change in the last couple of years. More people started coming, not just to swim but also to build, to entrepreneurialize.

In the half-mile-long community of Freestone, Omar Mueller launched Freestone Artisan Cheese, a *fromagerie* sourcing largely from local sheep, goat, and cow cheesemakers. At the site of a dilapidated old motel in Guerneville, out toward Armstrong State Park, Crista Luedtke opened the Boon Hotel + Spa, a stylish and Palm Springs–like oasis, then proceeded to open Big Bottom Market and an upscale bar called El Barrio, both on Main Street. A few doors away, an old diner called Pat's transforms each night into a youthful Korean pop-up called Dick Blomster's. A short walk from there is the Guerneville Bank Building, vacant for three decades but now reopened as the Guerneville Bank Club, an art and retail collective.

I began to realize that these changes—young city people bringing their good intentions and cool fonts to new territory—were really nothing new. Quaint little towns are often here in the first place because some disruptive newcomer swooped in with an idea and some cash. Exhibit A: George S. Montgomery, a wealthy San Franciscan who in 1888 bought a tiny resort town for hunters called Ingrams; he promptly rebranded the place Cazadero. Montgomery, according to the late local historian Gary Rodgers, was "a two-fisted drinking Bohemian Club member and a man for good times"—right up to 1890, when some further rebranding left him, suddenly, a good Christian. Cazadero, he decreed, would be an ideal temperance town.

Since the early 19th century, when the Russians poured down for otter pelts and the Spaniards pushed up from Mexico to trade with them, the essence of

the Russian River is people monkeying with the Russian River. The area began not with some pristine, untrammeled era—it was trammeling from the get-go. Buying a theater and doing cool, oddball stuff there? Ping-pong tournaments and screen-your-own-favorite-scene nights? This is practically in the town charter.

MY WIFE HAS TAKEN TWO DAYS OFF WORK, and we've committed ourselves to covering as much territory as we can—here Freestone, there Graton, and so on. I'd like to call this exploring, but really we're just pointing the car south for a while, then east, then north. Here is a welding supply place. Here someone is selling pie from her house. This guy sells horse pellets.

"They offer you Kleenex if you're crying," says one local moviegoer. "Where else does that happen?"

What the hell are horse pellets? I don't care, but I endorse them. Over the years, San Franciscans have watched their rural outposts become greener branches of the city itself. Which is, you know, fine. But it soothes my soul to get off Highway 101, wind west down River Road, and arrive at the opposite of all that urban fussiness. The opposite of urban fussiness is a giant, goofy, homemade, and yet decidedly nonartisanal Paul Bunyan. The '60s-era fiberglass statue guards Forestville's River Bend Resort RV park, a sentinel of kitschier times. I miss those times. They were stranger, less predictable.

Strange and unpredictable is what drew me to cities—the great miscellany of it all. Now, as more and more of that gets priced out, it gets easier to find those same qualities up here. It's still (relatively) cheap enough, and the foundations are still bohemian enough, for a deep streak of odd. You feel it in the David Lynch-y slow motion—the slow wind in the grass, the slow shushing branches, the slow water drifting by.

RIO THEATER AND CAFE
Tickets $8, cafe $; 20396 Bohemian Hwy., Monte Rio; riotheater.com.

Amy and I slow down here too. In Monte Rio, we park and make our way down to the river's edge. "Look at this cute rock," Amy says, bending down. She comes up with a rock that is indeed cute. Then she chucks it into the river. She's laughing. I start laughing too, and we stand there a good while, throwing rocks. Something has been missing, and it isn't missing here. I get it. I get how you'd dig deep into your savings, embrace your vast ignorance of running a business, and by god buy a movie theater made out of a Quonset hut.

THE RIO'S STORY is part of a larger one, however unique the particulars. As all kinds of beloved old institutions vanish from the cultural landscape, we've become intimately acquainted with that 21st-century lament: *Oh god, another neat old thing's about to go away*. But that lament has led to heroic community efforts to prop up these institutions—think tiny radio stations, think record stores, think bookstores. The plucky spirit that once launched such operations has been remade as a force for preserving them.

So it is that a group of utterly unqualified citizens has drawn a funny little line in a tiny patch of Monte Rio sand: *Not here*. Whatever change may be sweeping our lives, for two hours at river's edge on a Saturday night, strangers will get to be transported beside one another, and stuff their faces with popcorn.

While Mutchler and George and I chip away at that rosé, waiting for the movie to start, some locals they know swing by. "Everyone always congregated at the Rio over the years," a woman named Sherry Pimsler tells me. Pimsler is a Rec and Park administrator and has lived up the hill in Monte Rio for a decade. The new Rio has her stamp of approval. "They offer you Kleenex when you walk out if you're crying. Where else does that happen?"

Other traditions have taken root too. Come Oscar time, the theater rolls out a red carpet, and locals dress up like Hollywood royalty; the employees pose as paparazzi and snap photos. World Cup and NBA Finals games are screened for free, rollicking afternoons of beer and shouting and dogs in the aisle.

At this point, Mutchler wants to build a bonfire. Acutely aware that I've never done such a thing at a multiplex, I roam the lobby of the theater with him, looking for burnable scrap. We return with an armful of paper and wood, and find a spot on the bank leading to the beach.

The sun has fully set, and as Mutchler busies himself with the fire, I look out into the gloom. The river's narrow here, and across it I can just make out the Village Inn. It has stood there for more than a century. Bing Crosby and Fred Astaire made it theirs for a minute, in the 1942 musical *Holiday Inn*. The Hollywood days are long gone. Now it's just a pretty, old inn at the edge of a pretty, old river, coming on and off the market in recent years. Who knows—maybe it will be up for sale again soon.



A panel from the artwork *Running Fence* drapes the ceiling.

Chris Colin is the author of What to Talk About. He has written for Outside, Wired, Smithsonian, and Afar.

Home & Garden



STEAL THIS LOOK

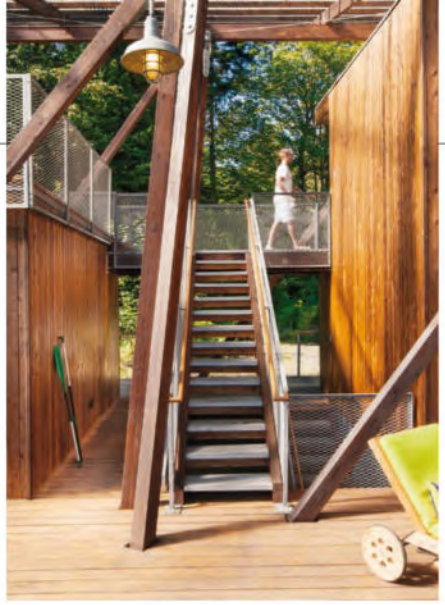
CAMP SLOW DOWN

A family mixes the nostalgia of summer camp with the vibe of a city loft for a one-of-a-kind vacation home.

Splurge and save
A HIGH-LOW LIVING ROOM
p. 38

Photographs by JOHN ELLIS







STEAL THIS LOOK

Kristin and David Hall had a few points of inspiration when they started building their getaway on Washington's Mystery Bay: the Seattle loft they lived in for years, the summer camps of their youth, and modern European design. But above all, they wanted a no-fuss house. "We had in mind the shacks along the coast—those one-room structures on stilts, with just enough room for what you need for a day at the beach," says Kristin.

The Halls hired Anderson Anderson Architecture *(andersonanderson.com)* to design their "shack," with space for son Joe, 19, and visitors. The design is unconventional: two boxes divided into public and private spaces, supported on stilts and united by a greenhouse-style roof.

Although the cedar and galvanized metal exterior give the home an industrial look, Kristin was adamant that the interiors embrace color. Architectural interior designer Michelle Burgess *(michelleburgessdesign.com)* let loose with a palette of tomato red, deep turquoise, and bright green.

The result has the family making the 2½-hour drive from their home in Everett, Washington, as much as possible, says Kristin. "We could sit all day on our deck, reading and watching boats and kayakers pass by."

PROP IT UP

Top left: The home may look large from the water, but its design is light on the land. Anchored by square cement foundations, the rest of the house (about 1,500 square feet, not including the basement) is buoyed by an interplay of tripodlike stilts.

INVITE IN LIGHT

Above: The Halls consider the 20- by 80-foot yellow cedar deck an adjunct living space. It's protected from the rain by a roof of corrugated polycarbonate, a plastic material that allows ample light to filter inside. *Chaise: emuamericas.com.*

ADD COLOR

Opposite: Designer Michelle Burgess outfitted the kitchen with white cabinetry and poured concrete countertops. Green glass tile runs all the way up the wall behind the stove for one striking stroke of color. The other comes from the recycled-metal chairs.

By PAIGE PORTER FISCHER | *Styling by* JANNA LUFKIN



"I have never shied away from decorating with color. Tomato red is so warm and happy."
—HOMEOWNER KRISTIN HALL



DESIGN AROUND A STAR PIECE

Above: The living room is a mix of high and low pieces. Kristin's big splurge was the Orla Kiely Lusk sofa, which Burgess paired with Ikea chairs reupholstered in turquoise wool. A favorite painting, which reminds Kristin of a quilt, hangs over a credenza Burgess made out of Ikea cabinets. French doors on both sides of the room let breezes pass through.

RETREAT FARTHER IN

Right: In the master bedroom, Burgess kept things simple. Eames-style rockers give the couple a place to take in the view with their morning coffee. The bed is tucked into a wall of cabinetry Burgess designed to keep the room free of standing dressers. Two barn lights add an industrial element. *Rockers: modernica.net.*





"I like that you can always see through to the outside from wherever you are in the house."
—KRISTIN HALL

DIGITAL BONUS Get the Scandinavian look: ***wayfair.com/scandistyle.***



Where should my kid go to college?

Get the answers with the *Money College Planner™*.

COLLEGE PLANNER
Money

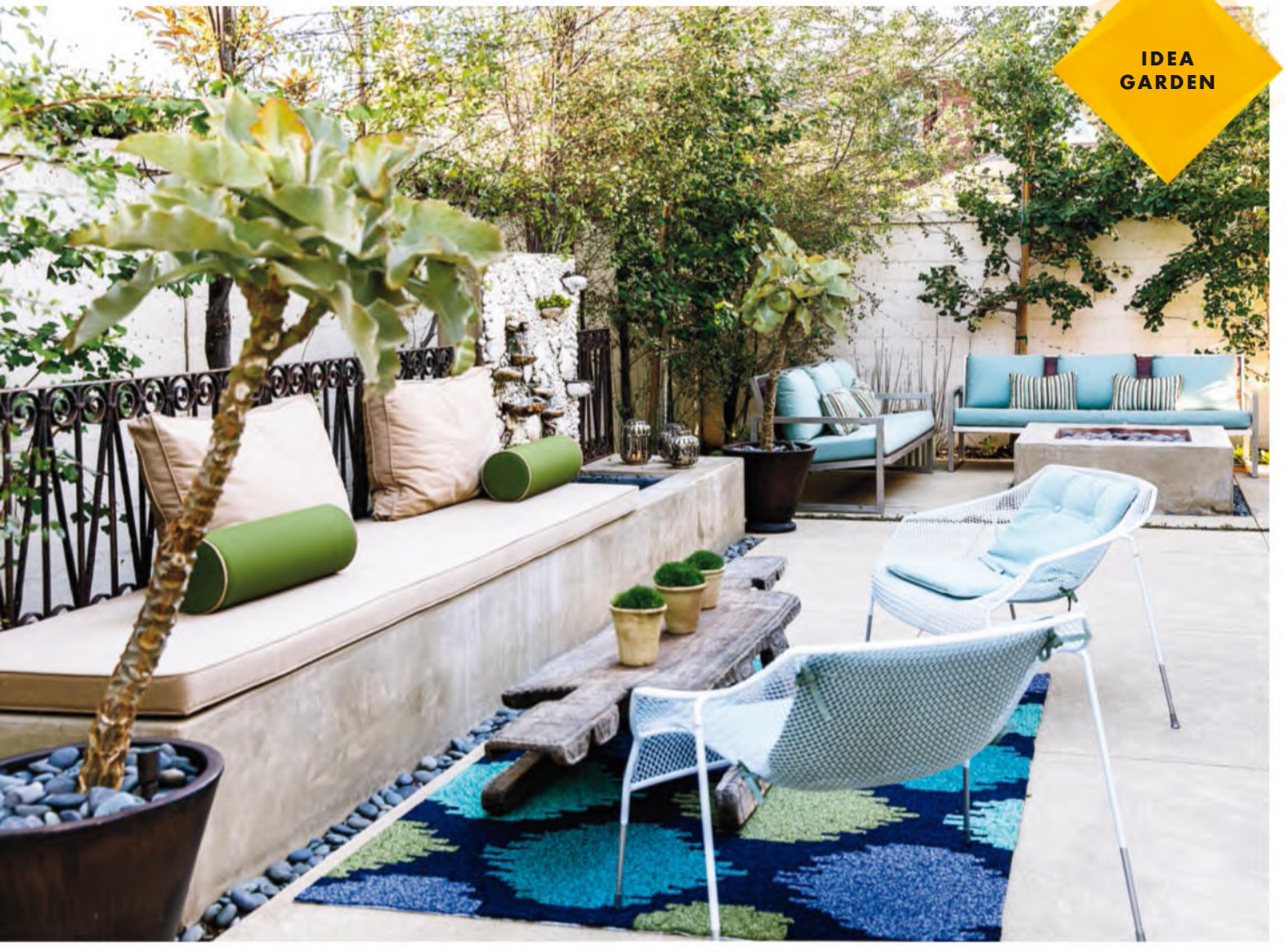
The right school. The right price. The best value.

Value-focused rankings	Customizable search of 737 schools	One-on-one expert advice	Financial tools

For $24.95 a year, the *Money College Planner™* will help you find the schools that your child will love and your finances can handle. Stress averted.

Visit money.com/collegeplanning to learn more.

Powered by UNIGO Go. Find. You.



EASY BREEZY

An Orange County family brings the beach to the backyard. *By Johanna Silver*

WHEN YOU LIVE in Newport Beach, California, the ocean is a part of life. "We spend a ton of time in the water—either at the beach or on our boat," says homeowner Dandy O'Shea. Back home, though, her family's backyard—a bland patch of grass—didn't reflect this lifestyle. So they hired garden designer Molly Wood *(mollywoodgardendesign.com)* to transform the spot into a beachy retreat.

With Wood's help, the O'Sheas removed the grass ("We went at it with pickaxes!" says Wood) and poured slabs of light-colored concrete to make the narrow yard feel bigger. By leaving a 4-inch gap between concrete slabs, Wood created subtle room dividers between areas for barbecuing, lounging, or roasting s'mores. Smooth, dark river rocks fill some of the gaps between pavers, while cranesbill *(Erodium reichardii),* watered by drip irrigation, fills others.

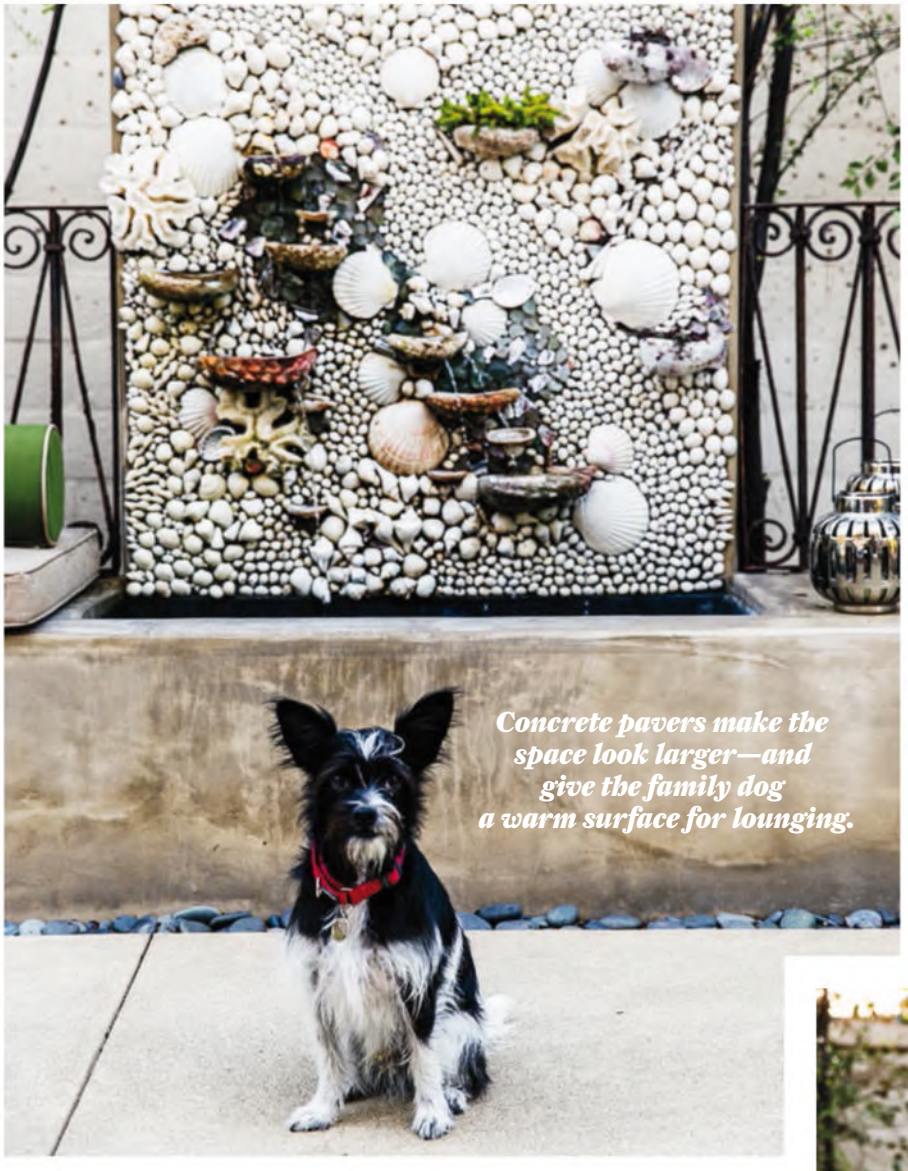
A blue-on-blue color scheme—on cushions, an easy-to-clean polypropylene rug, and a collection of translucent glass vessels—references the beach and ties into the home's color scheme. "I have blue in every room in my house," says O'Shea. "Having it out here really makes it feel like a bonus room."

▲ OUTDOOR LIVING
Sky and sea hues inspired the color theme. "I love every shade of blue," says garden designer Molly Wood.

Completing the beachy theme is a fountain that was modeled after one in Wood's shop. O'Shea's two sons helped mortar seashells to the backdrop, including several abalone shells their father found while diving. O'Shea can hear the trickling water from her bedroom, and at night, she says the sound soothes her to sleep—much like the breaking of the waves. →

Photographs by THOMAS J. STORY


I call this
the calm before
the shake.
Like you, we at Natural Balance believe every dog has something that makes them unique. Which is why they deserve food made with ingredients such as venison, salmon, duck and sweet potato.
Food with substance for dogs with character.™
Natural Balance
Limited Ingredient Diets



Concrete pavers make the space look larger—and give the family dog a warm surface for lounging.



ADD A TOUCH OF GREEN

"Irish moss is magical," says Wood, who grew up in Oregon. She gets her lush green fix by confining the groundcover to tabletop decor. Her tips for keeping it happy: Position it out of direct sunlight, keep it moist, and treat it as an annual—replace when needed.

KEEP MAINTENANCE EASY

A tabletop planting of small succulents looks graphic while needing little water. Elsewhere in the garden (see page 40), larger succulents, including potted *Kalanchoe beharensis*, hold their shape, while low-water perennials, including *Pittosporum tenuifolium* 'Silver Sheen', offer a range of form and texture.

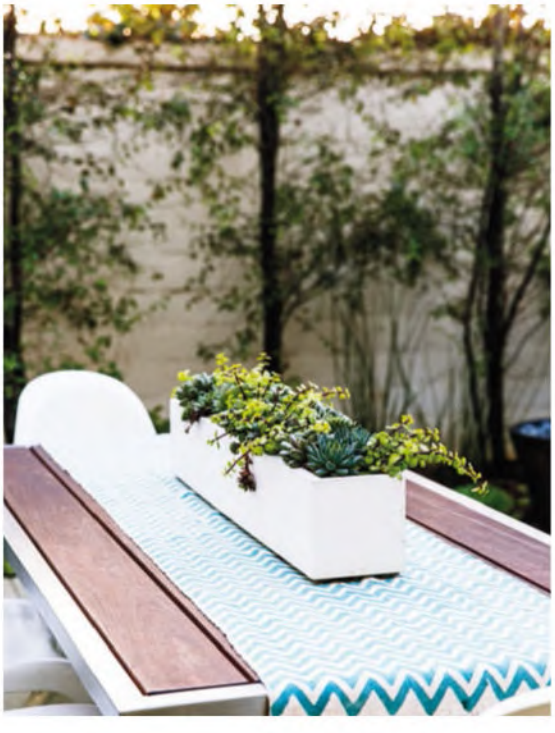
TURN WATER INTO ART

For the fountain Wood arranged shells in a pattern that lets water meander gently to the basin below. Shells and pebbles are attached to a masonry base with mortar. Some shells are planted with small succulents; others overflow, spilling water into the shell below.

REPURPOSE FOUND ITEMS

An old wrought-iron railing, discovered at a flea market, serves as the backing for a concrete bench—the perfect pairing of O'Shea's modern aesthetic and her husband's more traditional one.





TAKE IT OUTSIDE More great ideas for outdoor rooms, patios, decks, even napping spots: ***sunset.com/outdoor-rooms.***


MAKE A CHANGE
AND SEE THEM
THRIVE.
A longer, fuller life starts with the right nutrition. It's not just food. It's an investment in their health. That's why what we feed them matters so much. And it's why at Petco, we handpick foods with wholesome ingredients while working hard to include family-owned, local companies that share our belief in offering truly healthy food.
Because when we feed them better, our companions thrive.
Go to **petco.com/foodmatters** to learn more.
WHAT WE FEED THEM MATTERS.™
DICK VAN PATTEN'S
Natural Balance
PET FOODS, INC.®
petco
Natural Balance products are available at Petco and Unleashed by Petco.

In the SUNSET GARDEN

TIPS FROM OUR TEAM

KNOW-HOW

FOR THE BIRDS

Turn your garden into a bird oasis.



CALIFORNIA TOWHEES

Scatter cracked corn, millet, milo, and peanut hearts on the ground for them.



AMERICAN GOLDFINCHES

They enjoy black oil sunflower seeds, hulled sunflower seeds, or Nyjer seeds from feeders.



DARK-EYED JUNCOS

They'll eat from the ground or feeders, and like black oil sunflower seeds, millet, and oats.



WE'RE LOVING ...

Gilding the garden

Make a dramatic statement by potting up a golden container garden. Gold is bold, so keep your planting understated, such as a single fern or cactus. Find a nice selection of gilded containers at *allmodern.com*. For our complete container-buying guide, go to *sunset.com/containers*.

"Neutrals are great for pots, but we're ready to let loose and go for gold."

JOHANNA SILVER, SENIOR GARDEN EDITOR



SAVE WATER

Laundry to landscape

A gray-water system connecting your washing machine to fruit trees or ornamental plantings is the "least expensive, lowest-effort way to get gray water out onto the landscape," says ecological designer Art Ludwig. Follow his system, explained on the DVD *Laundry to Landscape ($20; oasisdesign.net)*, or go to *sunset.com/graywater* for more info.

PLANT NOW

LATE BLOOMERS

Some Mediterranean-climate plants look wiped out by now, but California fuchsia *(Zauschneria californica)* waits until late summer to cover itself with coral flowers that beckon hummers. The perennial grows throughout the West, except in the Rockies' coldest zones and the Southwestern desert.





GOOD FOR YOUR GARDEN | **CARPE CARPUM**

One man's pest is another man's fertilizer. Carpe Carpum is an organic fish hydrolysis (less smelly and richer in nutrients than an emulsion) made from invasive European carp that are destroying freshwater rivers and lakes in Idaho and Oregon. Your garden gets top-of-the-line food, while the people (and fish and migratory birds) of those states get their ecosystems back. *From $12; carpecarpum.com.*

FROM TOP: THOMAS J. STORY (2), E. SPENCER TOY; BIRD ILLUSTRATIONS: MARGARET SLOAN



Cooking Light DIET

The time for living healthier is here.

And it couldn't be any easier.

Cooking Light DIET is a customized online tool that takes the guesswork out of meal planning... making weight loss easier than ever.

WEEKLY MENUS

GROCERY LISTS

TESTED RECIPES

HEALTHY TIPS



Discover what's good for you.

diet.cookinglight.com/good

NORTHERN CALIFORNIA

Your CHECKLIST



"Pairing drought-tolerant plants with water for wildlife is perfect for these dry times."

JOHANNA SILVER, SENIOR GARDEN EDITOR

SAVE WATER

Check drip-irrigation lines for leaks. Because they discharge water slowly, it's easy to miss problems until plants start dying.

PLANT

Sow seeds for cool-season root crops such as beets, radishes, rutabagas, and turnips in an area with full sun and well-amended soil.

HARVEST

Pick green beans every three to five days while pods are still young and tender. If mature pods are left on the vine, the plants will stop bearing.

Allow watermelons to ripen fully and turn sweet on the vine. When ripe, watermelons make a hollow "thunk" sound when tapped, and the undersides turn white or pale yellow.

MAINTAIN

Water potted citrus trees once a week, or more frequently during heat waves.

Check for signs of powdery mildew on the leaves and stems of melons, pumpkins, and summer squash. Remove any vines with the dustlike coating and discard them in the green-waste bin.

Allow Bermuda grass to go dormant. Once it has turned brown, reduce foot traffic and water lightly once every two weeks to keep the grass alive. When rains return in the fall (fingers crossed!), the lawn should send out new green growth.

Deadhead spent blooms of alstroemeria, cosmos, Jerusalem sage, and yarrow. Leave the flowers of rudbeckia and sunflowers on the plants—all produce seeds that are favored by backyard birds.

Bring beneficial insects into your garden to keep pests at bay. Lacewings and ladybugs (available at feed stores) prey on pests such as aphids, mealybugs, and mites. Release them in the evening when they're less active, and lure them to stick around by having favorites like coreopsis, dill, and fennel in the garden.

MAKE

For an easy kid-friendly project, make plant-themed steppingstones. Pour quick-set concrete into leftover pizza boxes. Let the concrete sit in the cardboard mold until it starts to firm (10 to 20 minutes). Then allow children to press leaves into the hardening concrete's surface.



LINDA LAMB PETERS

IDEA WE LOVE

Miniature oasis

This small stone basin, fringed with low-water plants, visually cools a hot patio and offers sips for thirsty birds. A feathery dwarf bottlebrush (*Callistemon viminalis* 'Little John') and fleshy-leafed rock purslane *(Calandrinia grandiflora)* nestle up to more structural plantings of a spineless *Agave attenuata* and silver *Dudleya brittonii.* A top dressing of decomposed granite, also laid between pavers, unifies the garden with the rest of the patio.

Learn what to plant when with our year-round checklists: *sunset.com/checklists.*

Reported by LAUREN DUNEC HOANG & JOHANNA SILVER



WE ARE BUILDING EXCITEMENT IN DENVER

The 2015 Sunset Idea House is coming to the booming city of Denver, Colorado. Follow our progress this summer as we transform an iconic 1954 bungalow into a state-of-the-art modern home with stellar outdoor living spaces in one of Denver's most affluent areas. Stay up-to-date on all of the happenings from the Mile High City at **sunset.com/ideahouse.**

TOUR DATES: AUGUST 7 – SEPTEMBER 13

SUNSET IDEA HOUSE SWEEPSTAKES

Enter the 2015 Sunset Idea House sweepstakes, & you could win $2,500 from Sunset! Sweepstakes begins July 24th. For more information and to enter, visit **sunset.com/ideahouse.**

ARCHITECTURE & CONSTRUCTION:
DESIGN PLATFORM

INTERIOR DESIGN:
CKY DESIGN

LANDSCAPE DESIGN:
ENVIRONMENTAL DESIGNS

CHARITY PARTNER:
DUMB FRIENDS LEAGUE

#sunsetideahouse

SPONSORS

1STBANK · Fisher&Paykel · J.Jill · LAMPS PLUS · Silk · sunbrella HOME · TimberTech Less Work. More Life. · TEMPUR-PEDIC · Torani · western window systems



ALISO BEACH PARK, LAGUNA BEACH



of the

CH

You think you know the Pacific Coast? Take it from us: There are still lots of surprises. Here are 35 of the best *new* places to eat, drink, hike, and make the most of summer, from San Diego up to Seattle.

THOMAS J. STORY

SOUTHERN CALIFORNIA

THE FUN COAST

Swim, sun, shop with the stars

1 UNPAVED PARADISE
Waterfront Park San Diego

A big, big deal, and if you haven't been to San Diego lately, it's worth going just to experience it. The 12-acre paradise situated between San Diego Bay and the city's 1938 Spanish colonial revival–style Administration Building, Waterfront Park emerged from a pair of parking lots and now boasts gardens, a playground, interactive fountains, picnic areas, and a large greenbelt for festivals, concerts, outdoor movies, and Monday evening yoga classes. *sandiegocounty.gov/parks/Waterfrontpark.html.*

2 ROOMS WITH VIEWS
Inn at Laguna Beach

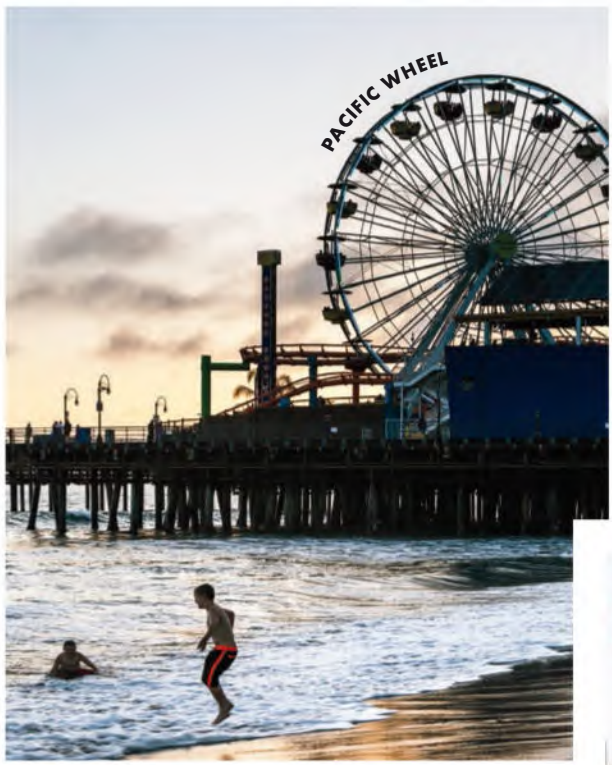
This longtime Laguna Beach stalwart has been nicely renovated. Almost all the beachy, breezy rooms at the blufftop boutique hotel feature views of the iconic Laguna coastline. Order lunch from neighboring Las Brisas and take it to the rooftop bar, set with cushy deck furniture and wooden tables, then hit the oceanfront pool or follow the staircase down to the beach: This is Southern California at its best. *From $200; innatlagunabeach.com.*

3 A CLUB FOR EVERYBODY
Manhattan Beach Yacht Club

It's *not* snooty. You won't find any fancy boats or trust fund kids here—only an ironically



Biking Barnard Way







WANT A SHORE THING? Find your perfect stretch of sand with our beach quiz: *sunset.com/beachquiz.*

THE URBAN BEACH TOWN

SANTA MONICA



For eons, the beach town came in two flavors. There was cutesy—think nautical-themed B&Bs decorated with driftwood seagulls. And there was scruffy—think surf shops and tattoo shops and dudes riding longboards. ¶ In 2015, a new breed of beach town has emerged: sophisticated but carefree and fun. No place shows off the trend better than Santa Monica. It's always had a good beach and a rep as a sea-softened refuge from Greater L.A. But it was overshadowed by arty Venice on one side and movie colony Malibu on the other. ¶ Now Santa Monica is exponentially more exciting, with world-class shopping and restaurants. And it retains its friendly, unpretentious soul. Says Assaf Raz of Dogtown Coffee, "There's so much to do here, but on the other hand, it feels like a small town. It just works."



THE BEACH Santa Monica Pier divides Santa Monica State Beach into two realms. To the north, sun lovers stretch out on towels. To the south, beach sports rule: Novice surfers ride the 2- to 3-foot waves at Lifeguard Station 20; not far away, fitness buffs work the Muscle Beach parallel bars.

BREAKFAST Two stellar stops lie on Main Street. **Dogtown Coffee** occupies the building where the Zephyr Skate Team, aka Z-Boys, was formed. It pays tribute with skater-friendly food, like the Munchies burrito. At **Shoops**, go for the Vege Body Wrap. *Dogtown: $; 2003 Main. Shoops: $; 2400 Main.*

THE FUN It's worth fighting summer crowds for a spin on the solar-powered **Pacific Wheel**, which offers unparalleled coastline views. Or rent a cruiser at the **Santa Monica Bike Center**. Follow The Strand, a 22-mile paved path along Santa Monica Bay, or bike to **Tongva Park**, a 6.2-acre public space with gardens and 18-foot-high observation decks. *Pacific Wheel: 380 Santa Monica Pier. Bike Center: From $20/2 hours;1555 Second St. Tongva Park: 1615 Ocean Ave.*

LUNCHTIME For Mexican-influenced seafood with an ocean view, hit **Blue Plate Taco**. Then stroll 20 minutes to **Three Twins Ice Cream**, the first SoCal outpost of the NorCal favorite. *Blue Plate: $$; 1515 Ocean Ave. Three Twins: 2726 Main.*

SHOPPING Stylish beachy options include **SwimSpot**, in Santa Monica Place, with designer swimsuits flattering to any body type. **PacSun**, on the Promenade, is one of SoCal's best venues for surf-styled clothing. *SwimSpot: 395 Santa Monica Place. PacSun: 1446 Third St. Promenade.*

DRINKS AND DINNER Floor-to-ceiling windows line **Terrazza Lounge** at the Hotel Casa del Mar, giving a 180° beach view. Try the Pirlo, a mix of Aperol and prosecco. Or grab drinks in the renovated **Shore Hotel**'s plush outdoor lounge. For dinner, the **Water Grill** is perfect for watching the sunset over a grilled swordfish steak. *Terrazza Lounge: $$; 1910 Ocean Way. Shore Hotel: $$; 1515 Ocean Ave. Water Grill: $$$$; 1401 Ocean Ave.*

–ROBIN JONES

Photographs by **LISA CORSON**

named coffee stand at the end of the Manhattan Beach Pier from popular local brewer Two Guns Espresso. Order the signature flat white with a pastry or a Coolhaus ice cream sandwich and sip it while relaxing in one of the four Adirondack chairs that constitute the seating area. *1 Manhattan Beach Blvd.; mbyachtclub.com.*



4 BEACH BITES
Playa Provisions, Playa del Rey

This small beach neighborhood wedged between Marina del Rey and Los Angeles International Airport often gets ignored. Playa Provisions provides an excellent reason not to. Pick your poison at this four-in-one concept from *Top Chef* runner-up Brooke Williamson. First, grab a breakfast sandwich and coffee at King Beach *($),* or an ice cream cone at Small Batch, to take to the beach across the street. Later, settle in at a table at the upscale seafood restaurant Dockside *($$$),* where picture windows frame ocean views, or duck into the whiskey bar Grain. *119 Culver Blvd.; playaprovisions.com.*



5 GIFTS BY THE SEA
Malibu Beach Supply Co.

The Malibu Farm restaurant on the Malibu Pier may draw the crowds, but this charming gift shop across the way is worth a visit too: You'll find not only souvenirs but also anything you might need for a day on the beach, from sunscreen and lip balm to board shorts and beach towels to ice cream sandwiches from Santa Monica's Beachy Cream. *23000 Pacific Coast Hwy.; (310) 456-8031.*

6 POOL SHARKS
Santa Barbara Sea Center

Sure, there are larger aquariums, but the Santa Barbara Museum of Natural History's Sea Center benefits from its relative intimacy—it just may be the best place on the West Coast to get up close and personal with the denizens of the deep. This year the center marked the 10th anniversary of its reopening after a fire by quadrupling the size of its intertidal touch pool, where seastars, urchins, and anemones invite gentle handling. Be the first among your friends to boast that you've petted a shovel-nose guitarfish (a kind of ray) at the new shark touch pool. *$8; sbnature.org/twsc/2.html.*


Pismo Preserve

7 WIDE-OPEN SPACES
Pismo Preserve, Pismo Beach

The stunning views from atop Pismo Preserve's oak-shaded ridgeline sweep over an arc of coastline nearly 20 miles long, from Point San Luis to Point Sal. This 886-acre former cattle ranch, its gentle hills forming Pismo Beach's inland backdrop, was destined for development until a grassroots campaign succeeded in saving the property for public use. When it opens this fall, hikers, bikers, and equestrians can explore miles of multi-use trails through chaparral, grassland, and woodland that open up to the Pacific below. *lcslo.org/project/pismo preserve.*

8 GOOD SKATES
Morro Bay Skateboard Museum

One of Jack Smith's skateboards (the one he rode across the country in 1976) hangs in the Smithsonian in Washington, D.C. But its replica, and nearly 350 other boards, are on display at his own institution, the Morro Bay Skateboard Museum. The bayside museum, with views of Morro Rock and the marina, traces the history of skateboarding from the 1950s to today, and includes boards donated by such luminaries as Tony Hawk, Jay Adams, Rodney Mullen, David Hackett, and skateboarder turned filmmaker Stacy Peralta *(Dogtown and Z-Boys). Free; mbskate.com.*



NORTHERN CALIFORNIA

THE SPLENDID COAST

Eat fresh oysters, drink great wine, stay luxuriously.



9 SUR SPLURGE
Post House, Big Sur

When Billy Post and his partners developed 98 coastal acres of his Big Sur cattle ranch in the '80s, the land included the family home he'd built for his parents on a knolltop 1,200 feet above the Pacific. Last year, Post Ranch Inn embarked on a complete refresh of the 2,200-square-foot, one-bedroom Post House, where natural redwood interiors and walls of glass blur the boundaries between indoors and out. Adjacent to the large patio area is a private soaking tub that looks out over the rocky coastline and Santa Lucia Mountains to the south. Guests also have access to the resort's two infinity pools overlooking the ocean, as well as a complimentary Lexus if you want to leave the property for a while ... and why would you do that, exactly? *From $3,950; postranchinn.com.*



10 SURF STYLE
Sawyer Land & Sea Supply

Nowhere does Santa Cruz's ocean-meets-redwoods spirit converge as joyfully as it does at Sawyer Land & Sea Supply, where owner Stacy Forrester curates smart sportswear, camping gadgets, and surfboards that reflect the town's active lifestyle. Forrester is determinedly Cruz-centric: Artwork from area artists is on display, and the hand planes (for bodysurfing) and wooden bellyboards—themselves worthy of hanging on a wall—are crafted locally. The store, tucked into a corner of what was once cold storage for brussels sprouts, has also become somewhat of a community gathering spot, where, on a given Friday or Saturday evening, locals hang out after hours to catch a surf film or local band. *402 Ingalls St.; sawyersupply.com.*

11 COAST ROAST
Downtown Local, Pescadero

Not long after Nicole Sillapere and husband John Betteo moved from San Francisco to tiny Pescadero, they had their first aha moment: There wasn't a coffee bar for miles. So they set about creating Downtown Local on the main (and only) drag, serving drinks made from San Francisco–based Sightglass coffee beans. Browse the living room–like cafe/shop, where bins of record albums and shelves of vintage kitsch compete for space with Etta + Billie soaps and lotions, and trendy Deus Ex Machina clothing. Or if you prefer, slip into a chair in the back corner to sip your cappuccino while a projection TV plays silent movies. *213 Stage Rd.; (650) 879-9155.*

12 CREAMY RETREAT
Straus Home Ranch, Marshall

The Straus family is a kind of West Marin County aristocracy. In the early 1940s, German- and Dutch-born parents Bill and Ellen Straus established a dairy farm in these rolling hills above Tomales Bay, and Ellen helped save the region from urban development. Decades later, son Albert made Straus Family Creamery famous for its organic dairy products. Now three more siblings—Michael, Vivien, and Miriam—have restored the original family farmhouse (which dates back to 1864) and opened it to groups of up to eight guests. The rooms are elegant, the setting bucolic, and, yes, the freezer is stocked with Straus Family Creamery ice cream. *$750; straushomeranch.com.*



13 THE CROFT AT THE COVE
Nick's Cove, Marshall

With its restaurant and knotty-pine cottages perched on pilings over Tomales Bay, Nick's Cove opened as an upgraded version of a joint your fisherman uncle—let's call him Nick—might build for himself

FROM LEFT: KIMBERLY GENEVIEVE, JESSICA SAMPLE, CHRIS LESCHINSKY, KODIAK GREENWOOD, GARRICK RAMIREZ, MIKE NORQUIST

THE URBAN BEACH TOWN

OCEAN BEACH

Okay, San Francisco's Ocean Beach can be gray and foggy—especially in August, when the prevailing chill convinces beachcombers they've arrived in Nome. But come September, it glistens: sunlight, sparkling blue breakers, and views halfway across the Pacific. "We've fallen in love with it here," says Lauren Crabbe, who with husband Michael McCrory founded Andytown Coffee Roasters. "My husband surfs. We go to the beach and play soccer." Kudos like that have helped Ocean Beach lure restaurants and quirky shops. The hood's fans even learn to love fog. "It's an element of the coffee we roast," says Crabbe. "Fog makes our coffee what it is."

THE BEACH Part of Golden Gate National Recreation Area, **Ocean Beach** extends 3½ miles from Lands End south to Fort Funston. It's long, straight, and wide—great for strolling and dog-walking. Swimming? With water temps averaging 58° in August, not so much. But you can applaud the hardcore, wetsuit-insulated surfers braving the waves.

START THE DAY Go old school at **Louis' Restaurant**—the shack perched on Lands End has been serving eggs and pancakes with 180° views for 75 years. Newer venues include bustling **Devil's Teeth Baking Company**, with the richest cinnamon rolls in existence. **Andytown Coffee Roasters** is named for a neighborhood in Michael McCrory's native Belfast: You'd expect it to have good soda bread, and it does. At sweet little **Marla Bakery**, we go for the cardamom-spiced coffee cake and, at weekend brunch, the challah french toast. *Louis': $$; 902 Point Lobos Ave. Devil's Teeth: 3876 Noriega St. Andytown: 3655 Lawton St. Marla: $; 3619 Balboa St.*

THE FUN Park in a lot on the Great Highway and stroll the beach for hours. Or rent a Brooklyn Bicycle Co. Dutch-style upright cruiser at **Swell Bicycles** for $25 a day. Whatever you do, don't forget the **Camera Obscura** set beneath the Cliff House: Its lenses and mirrors present Ocean Beach in mysteriously beautiful light. *Swell: 4002 Irving St. Camera Obscura: $3; 1096 Point Lobos Ave.*

LUNCHTIME **Lookout Cafe** at Golden Gate National Parks Conservancy's Lands End Lookout is great for reasonably priced sandwiches and salads. And **The Beach Chalet Brewery & Restaurant** is reliable for burgers and microbrews. *Lookout: 680 Point Lobos Ave. Beach Chalet: $$$; 1000 Great Hwy.*

THE SHOPPING Ocean Beach's passage from dowdy to dude-y has been marked by an influx of surf shops. **Mollusk** has boards and beach-friendly clothing. **The Church of Surf** carries T-shirts and sustainable Indosole footwear. The non-oceanic **General Store** offers elegantly arrayed pottery, clothing, and housewares. *Mollusk: 4500 Irving St. The Church of Surf: 3830 Noriega. General Store: 4035 Judah St.*

DRINKS AND DINNER The **Cliff House** bar makes creative cocktails and has an ocean view to die for. **Outerlands**' haute driftwood design and seasonally appropriate menu put Ocean Beach on S.F.'s fine-dining map. *Cliff House: 1090 Point Lobos Ave. Outerlands: $$$; 4001 Judah.*
—**PETER FISH**



Ocean Beach

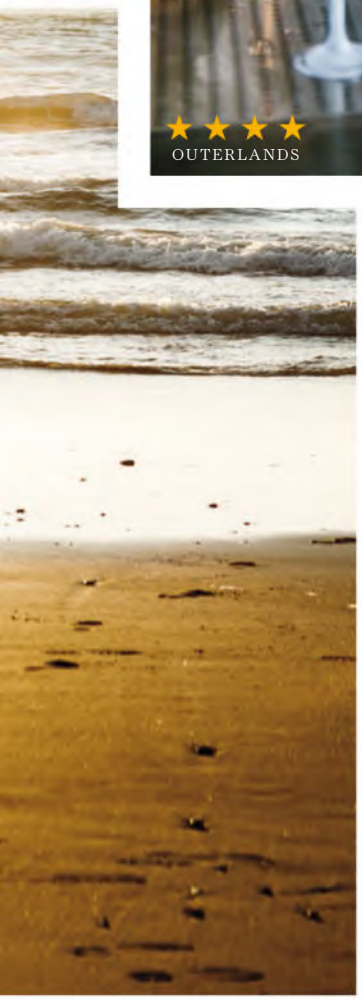
Photographs by ERIN KUNKEL


★★★★
OUTERLANDS


OUTERLANDS


MARLA
BAKERY


Marla
Bakery




CHURCH OF SURF
S F
P


ANDYTOWN


ANDYTOWN

and his buddies. Now Nick's has added a 2-acre kitchen farm, The Croft, whose lettuces, strawberries, eggs, and herbs put a locavore spin to the restaurant menu. Standouts here are the seafood, including oysters and a spectacular crab mac and cheese, and the amazing water buffalo's–milk gelato from nearby Double 8 Dairy. *Restaurant $$$, cottages from $349; 23240 U.S. 1; nickscove.com.*

14 TERRIFIC TERROIR
Fort Ross Vineyard

This winery in Jenner is one of the most spectacularly situated in California. Views from the hilltop tasting room extend south along the Sonoma Coast to take in, on a clear day, the Farallon Islands and Point Reyes. As for the wines produced up here, they're good too—especially the 2011 Pinot Noir Symposium Pinot, blended with 3 percent Pinotage grapes, honoring the owner's South African birthplace. *$15 tasting; fortrossvineyard.com.*



15 BLUFFTOP BEAUTY
California Coastal N.M.

Added last year, the 1,665-acre Point Arena–Stornetta unit is the only on-land portion of the national monument, which extends 1,100 miles along the coast. Best access is from the pullouts on Lighthouse Road; signage is still iffy, but the bluff-top trails are easy to follow and stunning. Worthy detours include Point Arena Lighthouse, tallest on the Pacific Coast; in town, Franny's Cup and Saucer, whose post-hike cakes, cupcakes, and puddings are beyond delicious. *Monument: on.doi.gov/1ud4UtR. Lighthouse: $7.50; pointarenalighthouse.com. Franny's: Closed Aug 23–Sep 1; 213 Main St.; frannyscupandsaucer.com.*



16 SWEET SEQUEL
Heritage House Resort

The piano still sits in the corner of the bar. The ocean views are still cinematically romantic. A generation fell in love with this resort in Mendocino County's Little River after it costarred in 1978's *Same Time Next Year,* starring Alan Alda and Ellen Burstyn. And when it suffered financial reverses and closed for much of a decade, fans felt as battered as if they'd gone through their own nasty divorces. Now Heritage House is back, with tastefully renovated guest rooms, a good restaurant, and, soon, a small spa. Construction continues, but what's done will bring back happy old memories or make happy new ones. *From $209; heritagehouseresort.com.*



HUMBOLDT BAY TOURISM CENTER



17 BEACH AND BREAKFAST
Oyster Beach, Samoa

On 14 acres of the sandy peninsula that forms the west boundary of Humboldt Bay stand three once-ramshackle cottages now very stylishly redone. They're probably not for everyone—a few neighboring buildings have fallen from ramshackle to ruined. But they're elegant and comfortable, and the beach is good for long, moody walking. And you're only minutes away from a true Western landmark: the Samoa Cookhouse, which has served hearty lumber-camp meals (breakfast is our favorite) in the same rambling red building since 1893. *Cottages: From $190; oysterbeach.squarespace.com. Samoa Cookhouse: $$; 908 Vance Ave.; samoacookhouse.net.*

18 LOCAL LUNCH
Humboldt Bay Tourism Center

Housed in a gorgeously ornate late-1800s building in Eureka's pretty downtown, this has what you'd expect from a good visitor center: souvenir T-shirts and caps and brochures on local attractions. But it also has something you don't expect—Taste, an inviting oyster bar where you can lunch on Humboldt Bay bivalves along with local breads, cheeses, wines, and microbrews. *humboldtbaytourismcenter.com.*

Stroll a beach, sip a beer, escape to a summer cottage.

19 WAY-BACK MACHINE
Coos Bay History Museum

The corrugated steel walls and sharp gables of the Coos Historical Society's new home evoke the salmon canneries that once lined this now-deserted stretch of bayside property. (Most of them were destroyed by a fire in 1922.) This is intentional: The story of the county is one of booms and busts and disasters and recoveries, from fishing to lumbering to whatever comes next (a natural-gas pipeline terminal or a wave-energy project?), and it's a story that the long-awaited museum, scheduled to open this summer, will be telling with style. *$8; cooshistory.org.*

20 TOOLS FOR LIVING
Yachats Farmstore

At first glance, this looks like a hardware store crossed with a small-town grocery: Wire shelves holding gardening gloves and compost cans sit next to wooden cold cases filled with beer and eggs. Then you notice that the beer is Logsdon Seizoen Bretta Farmhouse Ale (not exactly Bud or Miller) and that those are, actually, quail's eggs. The little tasting counter serves a mean salmon chowder (the fish is smoked in-house). Oh, and it also offers about 20 craft ciders and brews (almost all from the Northwest) on tap. *348 U.S. 101 N.; yachatsfarmstore.com.*

21 FISH TALES
Pacific Maritime Heritage Center

Today, Newport's Bayfront looks like most working wharves turned tourist destinations—art galleries, chowder houses, Ripley's Believe It or Not Odditorium—but the city still has serious maritime cred, being home port to Oregon's largest commercial fishing fleet, as well as the National Oceanic and Atmospheric Administration's Pacific research ships. Find out more at this museum, which opened in 2013 in a historic house (and former nightclub) on a bluff above the Bayfront. On display now: *Making Waves,* a history of Oregon surfing. Just look at those 1960s longboards! *$5; oregoncoasthistory.org.*

22 RETRO RETREAT
Surftides, Lincoln City

Thanks to its current owners—they were the masterminds behind the reinvention of the Farmer's Daughter Hotel in Los Angeles—the fabulous past lives on at the seemingly ageless Surftides resort: the cheeky mermaid logo, the thrift store–ific nautical decor, the space-age dome housing a sauna and heated pool. And those sunsets over the ocean! Most of the 141 rooms face Lincoln City's famous beach, all have gas fireplaces and Keurig coffeemakers, and some have just been renovated. Trust us—you don't want to miss the midnight blue walls and anchor-shaped marquee signs. *From $115; surftideslincolncity.com.*





23 A TASTE OF THE SEA
Neah-Kah-Nie Bistro

The dining scene in Manzanita, sort of a *Portlandia*-by-the-Sea, is finally catching up with its above-par lodging options (think Coast Cabins). Just two doors up the village's main drag, Laneda Avenue, from the ambitious newcomer Blackbird, chef Lynne Hopper opened her homier Neah-Kah-Nie Bistro nine months earlier. It's a local's spot, serving the likes of stuffed avocado

FROM LEFT: TAI POWER SEEFF/GETTY IMAGES, DAVID FENTON, ERIN KUNKEL (2); FAR RIGHT: JUSTIN BAILIE

overflowing with tiny Oregon bay shrimp, and a creamy, old-fashioned stew made with Willapa Bay oysters, in a cozy, lamplit space. Just what you'd want after a long walk on a windy beach. *$$$; 519 Laneda; (503) 368-2722.*



24 SWEET STOP
Harding Trading Co.

Last year, Jane and Victor Harding, founders of Cannon Beach's popular Sleepy Monk Coffee Roasters, traded it in for this little bakery and home-decor shop north of town. They haven't completely abandoned caffeine (they still serve Sleepy Monk, along with apricot-orange scones and salted chocolate caramel cookies that Victor bakes on-site) but here, Jane has the space to sell vintage goods like Russ Morgan's upcycled-glass chandeliers. Browse a bit, take your espresso outside to one of the Adirondack chairs, or walk down the block to Ecola Creek's little beach. *Open Fri–Sun; 277 Beaver St.; (503) 739-2693.*



McMenamins Gearhart Hotel

25 LINKED IN
McMenamins Gearhart Hotel

It's a strange marriage—the counterculture vibe of the McMenamins brewpubs-and-inns empire, and the sedate second-home town that is Gearhart—but it works. In 2008, McMenamins started managing the Sand Trap Pub in Gearhart Golf Links' shingle-style clubhouse, and just three years ago, it added guest rooms upstairs. Only two of the 18 offer glimpses of the ocean—blame the condo complex across the street—but all deliver knotty-pine, summer-cottage charm. *From $175; mcmenamins.com.*

26 BUOYANT BREWS
Buoy Beer Co., Astoria

Although Astoria isn't technically a beach town, facing as it does the Columbia River, we'll take any excuse to eat at the year-old Buoy Beer Company. The wharfside brewpub has fantastic local seafood and great beer (we usually get the pan-fried petrale sole and the hoppy, malty NW Red), and windows looking out on the river. Outside, you'll hear the barks of the sea lions that have colonized the waterfront; inside the dining room, look down: Part of the floor is glass, through which you can watch the big guys doze. *$$; 1 Eighth St.; buoybeer.com.*



Reported by Peter Fish, Deb Hopewell, Robin Jones, Christine Ryan, and Kim Brown Seely

WASHINGTON

THE GREENEST COAST

Hike a forest, savor seafood, sail back in time.



27 A CLASSIC REDONE
Iron Springs Resort

With its recent studs-up redo, this venerable resort became a rare find: cozy, retro-chic cabins with stone fireplaces, full kitchens (outfitted as only an owner who ran a catering biz can), and ocean views. Attuned to nature, dogs, and its Copalis Beach setting, cabins come stocked with dog blankets, games, and recipes—with instructions for harvesting razor clams. *From $159; ironspringsresort.com.*

28 DIY GOES TO SEA
Wooden Boat Festival

It's a stretch to call Port Townsend's annual Wooden Boat Festival "new"—it was launched nearly 40 years ago. But there are new boats here every year. And it's something anybody who loves the ocean should experience. Sail on a 26-foot open longboat modeled after Captain George Vancouver's 1792 craft. Paddle a Pygmy kayak. Have your kids design, build, rig, and sail their own boats. The weekend will make a wooden boat convert out of the most stubborn landlubber. *From $15; Sep 11–13; nwmaritime.org.*

29 THRILLING TRILLIUM
Trillium Forest

In 2010, Whidbey Island's 654-acre Trillium Community Forest was slated to be turned into 124 homesites. But in six months, with hundreds of donations to a Save the Forest drive, the Whidbey Camano Land Trust raised $4 million to buy it. Trail and habitat restoration began late last year, though trails are still "open" for hiking and biking—6-plus miles of decommissioned forest roads and single-track winding through Doug fir and wetland. *wclt.org.*

30 CATCH OF THE DAY
Oystercatcher, Coupeville

In Whidbey Island's historic Coupeville, talented young owners Tyler and Sara Hansen took over the Oystercatcher in 2013 to rave reviews. The couple is committed to working with island farmers, including Willowood on nearby Ebey's Prairie, and continuing the restaurant's tradition of serving beautifully prepared cuisine in a gem-like setting. On the summer menu: oysters, of course, as well as heirloom tomato salad, Penn Cove mussels, and Neah Bay halibut with summer succotash and pea vines. *$$$; 901 Grace St.; oystercatcherwhidbey.com.*

31 GO HOG WILD
Hogstone's Wood Oven

Ask Meryl Streep: Awards make a difference. When 27-year-old rookie chef Jay Blackinton was nominated for James Beard's "Rising Star Chef" award, his Eastsound restaurant started drawing big crowds. Blackinton, who grew up on Orcas Island, taught himself to cook by preparing meals for his punk and bike-messenger friends in Seattle. For Hogstone, he raises his own Mangalitsa pigs (the Kobe beef of pork, he says) and farms his own vegetables. Share in the bounty by ferrying over to nab one of the 10 tables and settle in for wood-fired artisanal pizzas or Blackinton's $75 Northwest agrarian tasting menu, changed up daily. *$$$; 460 Main St.; hogstone.com.*

32 BAY WATCH
Semiahmoo Resort, Blaine

Semiahmoo, set on the shores of the bay that gives it its name, is back on the scene after new owners with great instincts and deep pockets acquired the historic property, finally giving it the attention it deserved. A multimillion-dollar renovation has worked wonders: The bright yellow exterior glows against the waters of Drayton Harbor and snow-white Mt. Baker. The new guest rooms are inviting, as are the spa and oceanfront restaurants: Packers Oyster Bar and Pierside Kitchen. And the golf—one of the resort's big draws—is as good as ever. *From $160; semiahmoo.com.*



Semiahmoo Resort

FROM LEFT: JUSTIN BAILIE (3), JESS CHAMBERLAIN, JEFF CAVEN

THE URBAN BEACH TOWN

WEST SEATTLE


ALKI BEACH PARK

"Maybe it's because you're surrounded by water on three sides, but you get a totally different vibe here," says Greg Whittaker. ¶ Do those words sound like a blissed-out Southern Californian? There's good reason. Whittaker, who owns Alki Kayak Tours, is talking about his town, West Seattle, a bit of Laguna Beach on Puget Sound. In August, Alki Beach Park is ideal for spreading out a beach towel, and the waters entice kayakers and paddleboarders. The relaxed aura has drawn celebrity residents like Eddie Vedder (a big paddleboarder) and the members of Soundgarden. And regular people who want a Northwest neighborhood that seems to shimmer in the sun.

THE BEACH Backed by a 2½-mile boardwalk, **Alki Beach Park** draws armies of runners, cyclists, and the generally sun-starved. As for the beach itself, it's narrow but long, and gives you panoramic views of Elliott Bay.

BREAKFAST Warm an early morning walk with flaky croissants and coffee from **Bakery Nouveau**. Bigger appetites can tuck into a Pile (eggs, sausages, and vegetables piled over hash browns) at **Luna Park Cafe**, a funky diner tucked beside the West Seattle Bridge. *Bakery Nouveau: 4737 California Ave. S.W. Luna Park: $; 2918 S.W. Avalon Way.*

THE FUN Taste Seattle's **Alki Beach, Bikes & Bites Tour** combines a flat ride, sweeping views of the Seattle skyline, and stops to sample good food along the way. At **Alki Kayak Tours**, you can rent sea kayaks and stand-up paddleboards, or sign up for a sea-kayak tour. For swimming, there's **Colman Pool**, an outdoor public pool 20 feet from Puget Sound and surrounded by glass. *Beach, Bikes & Bites: $80; taste206.com. Alki Kayak: Rentals $17/hour, tour from $49; 1660 Harbor Ave. Pool: $5.25; 8603 Fauntleroy Way S.W.*

LUNCHTIME Fuel up on kalbi beef tacos (and maybe a beer) at **Marination Ma Kai,** and enjoy its patio with dynamite views. For dessert, family-owned **Husky Deli** has been scooping ice cream and shakes since 1932. *Marination: $; 1660 Harbor Ave. S.W. Husky: 4721 California Ave. S.W.*

SHOPPING Browse the stacks, then settle into a booth for a Beck omelet or Mudhoney hot chocolate with honey at **Easy Street Records and Cafe**. For serious gear, head to **Mountain to Sound Outfitters**, which stocks the latest looks and toys for cold-water kayakers, or check out **Emerald Water Anglers**, a new fly-fishing hub. **Coastal** carries great beach dresses and bikinis. *Easy Street: $; 4559 California Ave. S.W. Mountain to Sound: 3602 S.W. Alaska St. Emerald Water: 4502 42nd Ave. S.W. Coastal: 2532 Alki Ave. S.W.*

DRINKS AND DINNER For a prime view of the Seattle skyline, nab a table at **Salty's Seafood Grill**. Cocktails include a passion fruit habanero margarita; entrées, coho salmon. **Cassis** is a small beachfront French bistro serving classic mussels marinière and a catch of the day. Neighborhood favorite **Phoenecia** offers pizza, tapas, and a lovely wine bar. *Salty's: $$$$; 1936 Harbor Ave. Cassis: $$$; 2820 Alki Ave. S.W. Phoenecia: $$; 2716 Alki Ave. S.W.*

–KIM BROWN SEELY


EASY STREET RECORDS AND CAFE

Photographs by JOSÉ MANDOJANA







★★★★
EASY STREET
RECORDS
AND CAFE





Easy Street Records and Cafe

CLASSIC BEACH TOWNS Explore 3 coastal classics with our full itineraries: ***sunset.com/beachtowns.***

CREEKSIDE MODERN

BY JOHANNA SILVER

PHOTOGRAPHS
BY THOMAS J. STORY





THIS STREAMLINED SANCTUARY IS WILD AROUND THE EDGES.



For years, Marleen Zwiers had a design crush on a modern home in her Menlo Park, California, neighborhood. Then one day, a friend called: "Your house is for sale!" That afternoon, Zwiers and her husband, Arthur van Hoff, put in an offer. The house, built in 2006, had the minimalist aesthetic Zwiers loved, but the backyard—which edged a creek—presented a challenge. The existing ho-hum lawn wasn't working, but landscape architect Keith Willig didn't want to mimic the creek area either. "There's no way to duplicate a natural setting," he says. Instead, he played it up through contrast. He used structural plants and extended the home's architectural geometry into the yard, loosening up the design toward the perimeter. Now Zwiers's crush extends to the yard, which changes with the seasons. "The succulent blooms come and go; the grasses get big seed plumes," she says. "It feels like a work of art."

FORM & FUNCTION

Opposite: Lacy-leafed birch trees provide privacy for the master bath; asparagus ferns (*Asparagus densiflorus* 'Myers') are planted underneath. Agaves (*Agave* 'Blue Glow') in the circular bed are widely spaced to allow for growth and show off their structural shapes (detail above).


"MOST OF THESE PLANTS ACTUALLY THRIVE IF THEY'RE KEPT DRY."
—HOMEOWNER MARLEEN ZWIERS

BREAKING BARRIERS

Right: Willig tore out the fence between the garden and the creek to open up the view, making the garden feel much bigger. He then extended the black slate floor inside the home to the outdoors and laid an ipe wood deck flush with the slate. The orange accents pop against the earthy backdrop. "I support orange in the garden," he says. "It's not too hot or too cold." *Montego sofa, chair, and cocktail table, roomandboard.com.*

LOW WATER, HIGH IMPACT

Bottom left: At the outer edge of the yard, Willig blurred the line between the garden and riparian habitat using a range of water-wise perennials and ornamental grasses. These include tall blue-green *Euphorbia characias wulfenii* (in back); green and yellow variegated *Phormium* 'Yellow Wave' (creating a fountainlike effect in the middle); and compact bronze *P.* 'Jack Spratt' and *Carex tumulicola,* which forms mounded blue-green tufts at the bed's edge. "I've yet to turn on my sprinkler system this year," says Zwiers.

DIGITAL BONUS

Low-water succulents need little love. Get our planting advice and top picks: *sunset.com/succulents*.

"I SUPPORT ORANGE IN THE GARDEN. IT'S NOT TOO HOT OR TOO COLD."

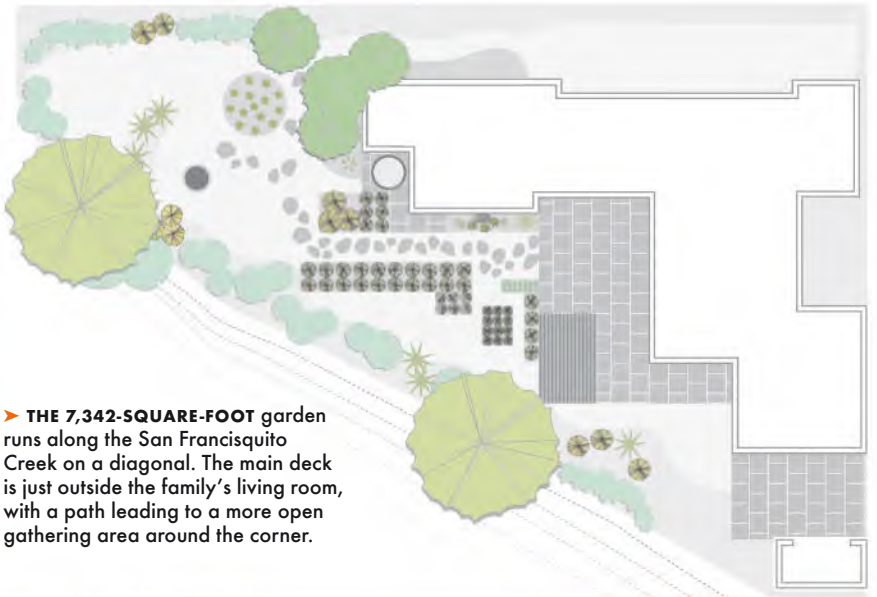
—LANDSCAPE ARCHITECT KEITH WILLIG





ILLUSTRATION: MARGARET SLOAN





➤ **THE 7,342-SQUARE-FOOT** garden runs along the San Francisquito Creek on a diagonal. The main deck is just outside the family's living room, with a path leading to a more open gathering area around the corner.







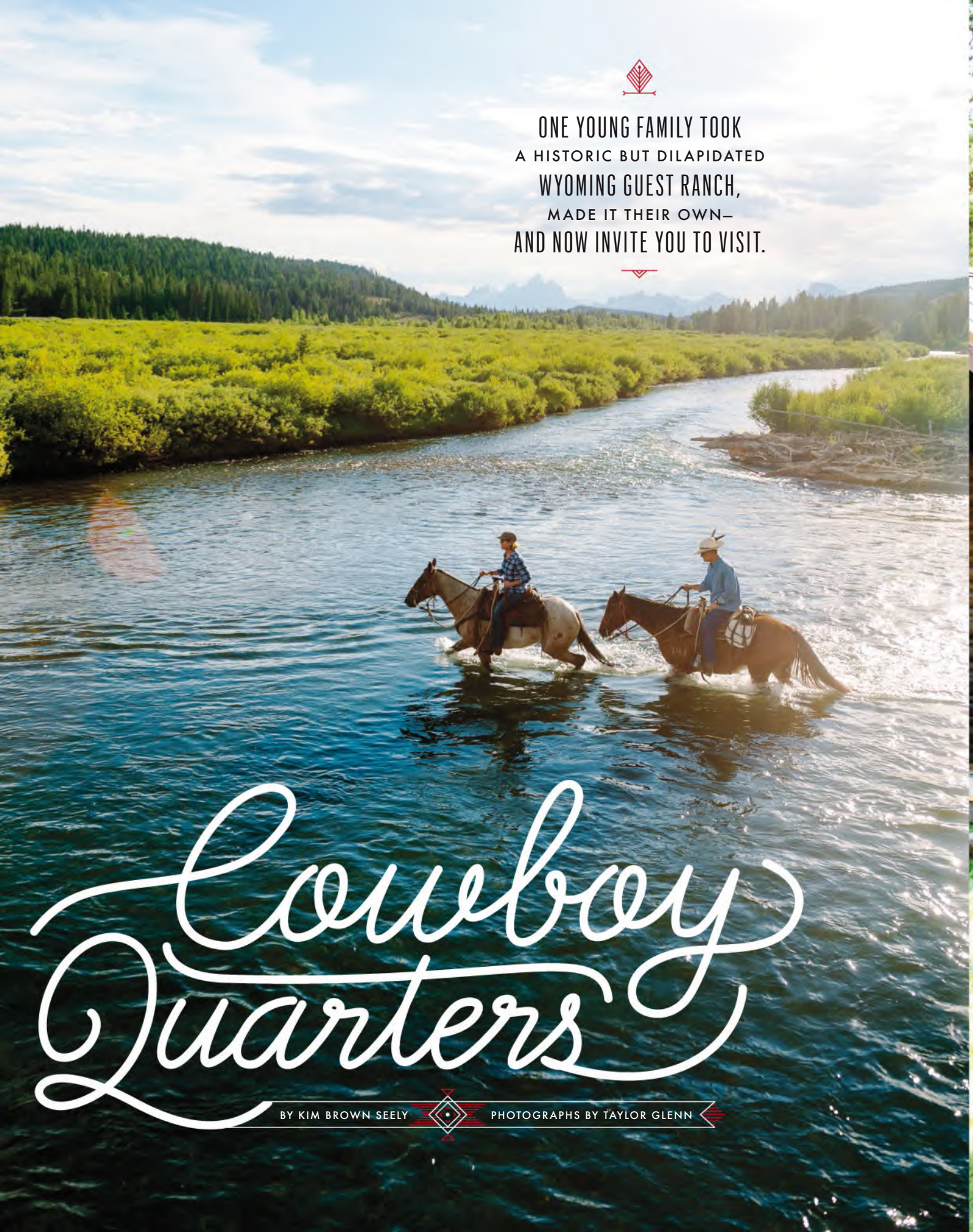


SOAKING IN STYLE

Top left: A wood-fired portable hot tub is tucked into a nook in the corner of the garden outside the couple's bedroom. "We can almost step into it right from our room," says Zwiers. *Dutch Tub, weltevree.nl for stores.*

GRAPHIC MATERIALS

Above and left: A wide path filled with taffy gravel winds around the beds, dotted with concrete pavers that look like cross sections of eucalyptus logs (from San Francisco's Flora Grubb Gardens). Tightly packed rosettes of *Echeveria* 'Afterglow' and Mexican beach pebbles fill a rectangular bed. Succulents and cactus stand out against the home's cedar siding.



ONE YOUNG FAMILY TOOK
A HISTORIC BUT DILAPIDATED
WYOMING GUEST RANCH,
MADE IT THEIR OWN—
AND NOW INVITE YOU TO VISIT.

Cowboy Quarters

BY KIM BROWN SEELY

PHOTOGRAPHS BY TAYLOR GLENN



Eight cabins dot the property. Opposite: Turpin guests urge their horses across the Buffalo River.

A LOT OF US HAVE HAD the same crazy dream: You stumble across an abandoned ranch beside a gin-clear stream jumping with trout. You buy the place, restore it, and run it as a working guest ranch—your whole family rolling up their sleeves and learning how to ride horses like barrel racers.

But how many of us actually wake up the next morning and *do* it?

Driving home from a day of rock climbing north of their home in Jackson, Wyoming, three years ago, Hans and Nancy Johnstone saw a RANCH FOR SALE sign.

"Let's go check it out," Nancy remembers saying.

The couple turned down a long road edging a wide valley, crossed a bridge over the Buffalo River, and discovered a bank foreclosure that had been one of the oldest continually operated ranches in the West: Turpin Meadow Ranch. Just past the property, the Tetons marched off into 2.5 million acres of wilderness.

The Johnstones, avid outdoors people with three teens and a 22-room B&B to run in Jackson, had taken big life leaps before. Both are former Olympians—Hans, nordic combined, Calgary, 1988; Nancy, biathlon, Albertville, 1992. They'd adopted their daughter Sasha, now 16, from Russia in 1999; then two more kids—Masha, also 16, and Vladimir, 14, who along with two dogs make up their hyperkinetic, big-hearted family. But nothing had prepared them for this.

They popped open two cans of beer, sat on the sagging wraparound porch with its knockout views of the Tetons, and "fell in love with the place right then and there," as Hans tells it.

"We thought, This is *unbelievable,*" he says. "You could sense the proximity of the wilderness, just sitting there on the porch."

THAT FEELING IS EXACTLY what lured the first paying "dudes"—Easterners who wanted to experience cowboy life—125 years ago to guest ranches in the West. Theodore Roosevelt's 1893 articles about his ranch years in the Dakota Badlands, called "In Cowboy Land,"





Turpin's main lodge dates from 1932.



Clockwise from above: Horses leave the Turpin corral; cabin interior; Nancy and Hans Johnstone; lamb rack; cutthroat trout.

fed nostalgia for the vanishing West, and later, Louis L'Amour and Zane Grey westerns galloped away with our collective Wild West imaginations.

At the same time, hardworking ranch families settling harsh terrain were more than happy to have extra hands around—particularly those willing to pay for the privilege. In the early 1900s, guests paid $10 a week to ride and help out with chores at Eaton's Ranch, in north-central Wyoming, which is considered the first "dude ranch." And that spawned a whole range of guest ranches, many of them near Jackson, due to its proximity to Yellowstone National Park. Some catered primarily to Easterners, requiring references for prospective dudes. Others had guests come for a month or longer to ride, fish, and help out with branding and cattle roundups.

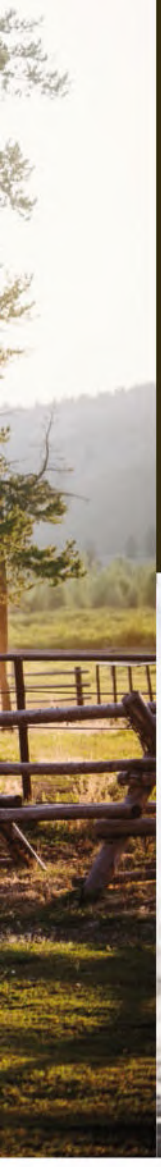
The heyday of dude ranches was in the 1920s, with about 20 clustered in the Jackson area. By the 1930s, there were even "divorce ranches" sprouting up in Nevada, then the divorce capital of the country. (Remember how, at the end of *Mad Men*'s third season, Betty is on her way to Reno to wait out her six-week divorce from Don?) And who can forget Billy Crystal and his saddle-sore sidekicks in *City Slickers*?

Turpin Meadow Ranch has its own storied history, as the Johnstones soon learned. The ranch dated back to 1887, when a cantankerous character named Dick Turpin built a cabin at the very edge of the Tetons. It began welcoming guests in 1932, including Mrs. Herbert Hoover, astronaut John Glenn, and Bob Dylan. The property grew, more cabins were added, and Turpin passed through at least four owners before the Johnstones arrived.

THE JOHNSTONES' CLOSER LOOKS at the cabins weren't promising. "They were disgusting—moldy carpets, dropped ceilings, decades of mouse poop," Nancy recalls. "You practically needed a hazmat suit just to step inside."

Still, the couple was unfazed. "We knew the bones were good," Hans says. He remembered how, during ski competitions, they had stayed at family-run inns in Europe that managed to retain the charm of the old, yet were comfortable and modernized.

Restoration turned out to be an Olympian task, taking two years. The Johnstones eventually moved all the cabins and laid new foundations. They hauled worn-out couches and moldy mattresses from the old structures, sandblasted the interior logs, refilled the chinks, and tore out the dropped ceilings. "For the



TURPIN MEADOW RANCH

An hour from Yellowstone and with serious views of the Tetons, the just-restored main lodge, eight cabins, and two new chalets are rustic yet refined. They're open year-round (the ranch becomes a cross-country skiing base in winter). *From $265, including light buffet breakfast; lunch, dinner, and activities (horseback riding, fly-fishing, wildlife tours, snowmobiling, backcountry skiing, guided pack trips) à la carte; 2-night weekend min.; turpinmeadowranch.com.*









first year, it was just us, every weekend," Hans says. "The kids got pretty sick of it, but they were good at ripping stuff out."

"Once we were out there working, there was no turning back," Nancy recalls. "One day, it was about 20 below, and all the pipes burst in one of the buildings. I was standing in freezing water up to my knees, water was pouring out of the pipes, and there were these electric heaters floating around." Looking back now, she admits, "It was crazy, but you just had to keep your head down and keep going. There was a new challenge every day."

As for the kids? "What's not fun about getting filthy dirty and setting things on fire?" Nancy says. "They got to drive the backhoe; they learned to use crowbars and hammers and drills. They were game, and they worked hard."

STEPPING INSIDE EACH dark brown log cabin today, you find surprisingly light-filled one- or two-bedroom spaces with floors of rough-sawn fir, spacious new baths, and sitting rooms with gas-lit fireplaces. "I always loved that in Norway," Nancy says. "You've got these old alpine huts that are dark on the outside, but then you come in and—wow! There's this beautiful lightness."

Custom beds of clear vertical-grain fir are made up simply with iconic Pendleton blankets. Floors are warmed by rugs that Nancy picked up at rural antiques stores and auctions; walls are hung with pieces that mean something to her, whether they're vintage wooden skis or a colorful mixed-media painting by artist Nancy Gervais of Hailey, Idaho.

The first thing you experience settling into the 80-year-old cabins is profound quiet. Sitting on the porch, you can feel your mind releasing—sort of like a fish that has been thrashing around and is suddenly set free. And indeed, there is *space*: You're a day's ride from the Continental Divide here, a place where lynx, bobcats, wolves, moose, and grizzlies still thrive.

What you won't find is much technology—no television and no cell signal. When you wake from a nap, there's a deep hush, as if the entire valley were blanketing you in distance.

THE JOHNSTONES WELCOMED their first "dudes" to Turpin last summer. My husband and I were among them. Minutes after our arrival, Nancy asks, "Hey, want to go for a ride?" And suddenly half the family is saddled up: Nancy, holding one of her rescue Chihuahuas;

Hans, riding enormous chestnut brown Comanche; ninth-grader Vladimir; and blond ponytailed wrangler Carly, a Wisconsin state rodeo champ.

It's almost dinnertime, but the heck with that: Our small group takes off in the late-afternoon light—Tetons backlit by sun, horses crossing the Buffalo with their bellies fighting the current, and ranch dog Cowboy swimming hard. I immediately feel like part of the family. And at a dude ranch, I realize, that is entirely the point.

IN ADDITION TO HORSEBACK RIDING, Turpin offers fly-fishing, mountain biking, guided wilderness pack trips, and in winter, 9 miles of groomed nordic trails. At dusk, we gather with fellow guests in the lodge's bar and—instead of generic red or white—sample glasses of Stags' Leap Merlot, martinis, and signature cocktails.

The "dudes," I notice, come in all ages and have been up to all kinds of adventures: A young family from Florida is back from a day trip to Yellowstone, where they glimpsed a grizzly; the couple celebrating their anniversary tried fly-casting; and there's a group of outdoorsy 30-somethings with a young baby, mountain bikes, and several dogs (staying in pet-friendly cabins) in tow.

Dinner the first night is endive and beet salad, scallops with polenta, lamb with trumpet mushrooms, and grapefruit-thyme ice cream for dessert. Plans are hatched and trails debated. Unlike some of the larger, more traditional ranches, Turpin doesn't offer set trail rides or include three squares a day. Activities and meals, except for breakfast, are à la carte, which makes the ranch feel informal and intimate on the one hand, more upscale on the other.

THE FIRST THING YOU EXPERIENCE SETTLING INTO THE JUST-RESTORED 80-YEAR-OLD CABINS IS PROFOUND QUIET.

ON DAY TWO, my husband and I mosey out to the stables again. The plan is to ride south with our fly-fishing gear, then try casting the Buffalo. After saddling up Blackjack, Curtis, Gunsmoke, and Comanche, our small posse wends its way south. Wrangler Aaron Deschu leads a big bay, aptly named Cadillac Jack, transporting canvas packs stuffed with waders, fly rods, and a picnic.

It's hot on the ground but delightful moving at horse height through the forest. A light breeze stirs the trees. When we reach a wide bend in the river, we tie up the horses and pull on our waders, then clamber down the steep banks and spread out.

A small cutthroat nibbles my fly, and I'm nearly paralyzed with happiness when I manage to hook it and reel it in. Hans lands a 16-inch cutthroat, a beauty. Then we all sit on the banks of the Buffalo and eat our turkey and avocado sandwiches. Although I love adventure as much as the next girl, I note how peaceful it is being a dude. I feel thankful to be here.

So, it seems, does Nancy Johnstone. "One day, we were sitting by the corrals, and three grizzlies came right into the pasture," she says. "It was so cool. People go all the way to Yellowstone, hoping to see that. And here we get it all—the black wolves, the golden eagle who stands on the fence post, coyotes, ospreys, all the elk coming through—it's just part of life here, and it's pretty amazing."



Campfire concert on the meadow.



MORE DUDE-RANCH EXPERIENCES

HF BAR RANCH, SADDLESTRING, WY

Set on nearly 7,500 acres bordering the Bighorn National Forest, this is the second-oldest guest ranch in the United States (after Eaton's Ranch, in Wolf, Wyoming)—a place where families have returned for years to ride through open prairie, sagebrush flats, and rugged canyon. Cabins are situated along Rock Creek and scattered across the main ranch; there are pine floors with Persian rugs and pine-log beds but no phones or TVs. *From $300/adult, from $80/child, including meals, horseback riding, fishing, and kids' activities; 5-night min.; hfbar.com.*

RANCH AT ROCK CREEK PHILIPSBURG, MT

About 50 miles southeast of Missoula, this lovely ranch has 10 log homes, plus lodge rooms and rustic-chic furnished canvas tent cabins (with streamside cedar soaking tubs). An upscale Western dining room serves delicious cuisine. Rates include full board, wine, and all activities (horseback riding, fly-fishing, heli-hiking, archery, and more) except spa treatments. *From $800/adult, from $700/child; theranchatrockcreek.com.*

BURNT WELL GUEST RANCH ROSWELL, NM

This small, family-owned cattle and sheep ranch on 15,000 acres in southeastern New Mexico is a terrific option in winter, when temperatures are in the 60s. Join the Chesser family on a cattle drive, help with branding, wean calves and lambs, or visit Carlsbad Caverns and White Sands National Monument. Hearty meals with the Chessers' beef and lamb are served family-style. *From $280/adult, from $114/child all-inclusive; 3-night min. in Mar–Apr and Sep–Oct; burntwellguestranch.com.*

HUNEWILL GUEST RANCH BRIDGEPORT, CA

Founded in 1861 by Napoleon Bonaparte Hunewill and his wife, this outfit is home to 1,200 head of cattle and 190 horses about an hour east of Yosemite National Park. Expect home-style cooking and lots of horseback riding in the shadow of the Sierra Nevada. *Four-night stays from $900/adult, from $200/child all-inclusive; hunewillranch.com.*

LONG HOLLOW RANCH SISTERS, OR

The century-old buildings on this working ranch in Central Oregon were renovated for B&B and dude-ranch stays. Settle into the main farmhouse, with five ensuite rooms, or one of three cabins (ideal for families). À la carte activities include trail rides, cattle drives, and fly-fishing the storied Deschutes. *From $124, including breakfast; lhranch.com.*

make your

GeTAWaY

come true



California dream visitcalifornia.com big

with the *free* 2015 California Visitor's Guide

ORDER NOW | visit**california**.com | 1-800-GO-CALIF



SUMMER COOKING

PUNCH UP YOUR PICNIC

These Mediterranean dishes will add a bright note to your next gathering.

FOOD STYLING: JEFFREY LARSEN; PROP STYLING: JESSE SILVER/AUBRI BALK INC.

Photographs by ANNABELLE BREAKEY

PICNIC MEZE

SERVES 8 / 20 MINUTES

In this fresh, easy spread, the chile-herb sauce serves as both a dip and a swirl-in for flavoring hummus.

PICNIC TIPS Roll lettuce in a towel, enclose in a plastic bag, and stash at the top of the cooler so it doesn't get crushed. Add the sauce to the hummus at the picnic.

- ¾ lb. small whole lettuces, such as Little Gem
- 8 large hard-cooked eggs, peeled and halved
- 3 large Persian cucumbers or ½ English cucumber, cut into spears
- ½ cup black or green olives, such as kalamata
- About 10 oz. Turkish *simit** (sesame ring bread), soft lavash, or other bread such as focaccia or ciabatta
- ½ pt. plain hummus
- Classic Zaatar (recipe at right)
- Spicy Green Sauce (recipe at far right)

1. Cut lettuces lengthwise through core into 1½-in.-wide pieces. Rinse well and pat dry.
2. Set out all ingredients on a cutting board, including zaatar and green sauce for seasoning. Swirl hummus with a spoon, making indentations; spoon about 2 tbsp. green sauce into indentations, then swirl a little more.

**Look for simit at Turkish restaurants and Middle Eastern bakeries.*

MAKE AHEAD *Up to 4 hours, everything except bread and zaatar chilled separately.*

PER SERVING 268 Cal., 35% (94 Cal.) from fat; 13 g protein; 11 g fat (2.3 g sat.); 30 g carbo (3.6 g fiber); 426 mg sodium; 212 mg chol. V

CLASSIC ZAATAR

MAKES ⅓ CUP / 5 MINUTES

You'll have enough of this flavorful blend to season both the meze and the filo pie (page 80). • In a container, combine 1 tbsp. **kosher salt** with 2 tbsp. *each* **ground sumac***, **toasted sesame seeds**, and **dried thyme**.

**Find tangy sumac, a ground berry, in the spice section of your grocery store and at worldspice.com.*

MAKE AHEAD *Up to 2 weeks, stored airtight.*

PER ½-TSP. SERVING 6.3 Cal., 56% (3.5 Cal.) from fat; 0.2 g protein; 0.4 g fat (0 g sat.); 0.4 g carbo (0.3 g fiber); 143 mg sodium; 0 mg chol. GF/LC/LS/VG

SPICY GREEN SAUCE

MAKES 1¾ CUPS / 15 MINUTES

We took the flavors of the seasoning paste served at falafel shops and turned it into a salad dressing. To tame it, seed the chile. • In a food processor, whirl 2 **garlic cloves** and 1 coarsely chopped medium **jalapeño chile** until minced. Add 1½ cups *each* packed **flat-leaf parsley*** and **cilantro sprigs***, ½ cup *each* water and **extra-virgin olive oil**, 1 tbsp. **lemon juice**, ½ tsp. *each* **ground cumin** and **kosher salt**, and ⅛ tsp. **ground cardamom**. Pulse until coarsely puréed. Add more salt to taste.

**For the most flavor, include stems.*

MAKE AHEAD *Up to 3 days, chilled airtight.*

PER 3-TBSP. SERVING 117 Cal., 92% (108 Cal.) from fat; 0.7 g protein; 13 g fat (1.8 g sat.); 1.8 g carbo (0.8 g fiber); 107 mg sodium; 0 mg chol. GF/LC/LS/VG

By ANGELA BRASSINGA & ELAINE JOHNSON



CARROT SALAD with RED QUINOA and CHICKPEAS

SERVES 6 TO 8 / 35 MINUTES

This healthy salad is picnic-perfect, because the carrots stay crunchy and the quinoa and chickpeas keep their texture. (Regular quinoa works fine in this recipe, if you can't find the red variety.) **PICNIC TIP** This salad is delicious at room temperature, so if you'll be eating it within 2 hours, there's no need to pack it in the cooler.

- ½ cup red quinoa
- ½ cup lemon juice
- 3 tbsp. extra-virgin olive oil
- 1½ tsp. kosher salt
- 1 tsp. sugar
- 4 medium rainbow or regular carrots (about 12 oz. total), peeled and thinly sliced*
- 1 can (15 oz.) chickpeas (garbanzos), drained and rinsed

1. Rinse quinoa well and cook according to package instructions. Spread on a rimmed baking sheet to cool.
2. Meanwhile, whisk lemon juice with oil, salt, and sugar in a large bowl. Add carrots and toss to coat.
3. Mix in cooled quinoa and chickpeas, then transfer salad to a lidded container.

* *Using a hand-held slicer makes the slicing go faster.*

MAKE AHEAD *Up to 2 days, covered and chilled.*

PER SERVING 136 Cal., 40% (54 Cal.) from fat; 3.4 g protein; 6.1 g fat (0.8 g sat.); 18 g carbo (1.9 g fiber); 368 mg sodium; 0 mg chol. LC/VG



ROASTED PEPPER, FETA, and LAMB FILO PIE

SERVES 8 / 2 HOURS, PLUS 5 HOURS TO THAW FILO

Layers of creamy cheese and roasted vegetables in a pastry make this pie a home run. For a vegetarian version, see the tip after step 6.

PICNIC TIPS To keep the filo crisp, wait until it's completely cool before covering it with foil and packing in your cooler. Be sure to pack a sharp knife and a pie server.

- 2 *each* red and yellow bell peppers, seeded, stemmed, and cut lengthwise into 1½-in.-wide slices
- 1 red onion, cut in half lengthwise and sliced crosswise ¾ in. thick
- ¼ cup extra-virgin olive oil, divided
- 2 tbsp. plus 1¾ tsp. Classic *Zaatar* (recipe on page 78), divided
- ½ lb. ground lamb
- 1 yellow onion, finely chopped
- ½ lb. thawed frozen filo dough (13- by 17-in. sheets)
- ¼ cup melted butter
- 8 oz. cream cheese, at room temperature
- ½ cup crumbled feta cheese
- Cilantro sprigs
- Spicy Green Sauce (recipe on page 78)

1. Preheat oven to 450°. On a rimmed baking sheet, toss peppers, red onion (separating pieces), and 3 tbsp. oil to coat. Sprinkle with 1 tbsp. zaatar. Roast vegetables, stirring once, until tender and blackened at edges, 30 minutes. Set aside. Reduce oven to 375° and set a rack on bottom rung.
2. Meanwhile, cook lamb and 1 tbsp. zaatar with remaining 1 tbsp. oil in a large frying pan over medium-high heat, breaking into pieces, until brown, 5 to 6 minutes. With a slotted spoon, transfer meat to a bowl. Sauté yellow onion and 1 tsp. zaatar in pan 3 minutes. Reduce heat to medium and cook until onion is golden, 8 to 10 minutes more. Stir in lamb.
3. Unroll filo on a work surface and trim to 13 in. square; save scraps for other uses. Move filo stack to the side and drape with a damp towel. Lay 1 sheet flat in center of work surface and lightly brush with butter, being sure to get corners. Lay a second sheet on top, offsetting corners like you're moving a hand 2 hours forward on a clock; brush with butter. Repeat, rotating each sheet to use all of filo and all but 1 tbsp. butter. Gently ease stack into a 10-in. pie pan (preferably glass), snugly fitting bottom into corners and letting edges overhang. Drape with damp towel.
4. Beat cream cheese in a bowl with a mixer until very smooth. Stir in feta. Drop spoonfuls into pie pan and gently spread to cover bottom of filo. Evenly arrange lamb, then pepper mixture on top.
5. Gently fold edges of filo over filling flush with rim of pan, loosely pleating, to partially cover peppers. Re-melt remaining 1 tbsp. butter if necessary, brush over filo rim, and sprinkle with remaining ¾ tsp. zaatar.
6. Bake on bottom rack until filo is crisp and deep golden, about 40 minutes (in a glass dish, underside should look golden). Let cool at least 15 minutes. Eat warm or at room temperature, topped with cilantro sprigs, cut into wedges, and served with green sauce.

VEGETARIAN VERSION *Omit lamb. In step 1, use 6 peppers (plus red onion), ¼ cup oil, and 2 tbsp. zaatar. In step 2, cook yellow onion and zaatar in 1 tbsp. oil.*

MAKE AHEAD *Let cool completely, then chill, covered, up to 1 day. Bring to room temperature (about 2 hours) before serving.*

PER SERVING 431 Cal., 70% (301 Cal.) from fat; 11 g protein; 34 g fat (15 g sat.); 22 g carbo (2.9 g fiber); 852 mg sodium; 75 mg chol. LC

Naan Wrap with NEW
Spicy Indian Veggie Patties



A PLATE FULL OF POSSIBILITY.

Eating less meat and more delicious veggie protein is good for you and the Earth. Find out why at MorningStarFarms.com and take the *Veg of Allegiance*.™ **#VegAllegiance**



100% VEGETARIAN®

JUST WHAT THE WORLD ORDERED™

TINY CARDAMOM ORANGE COOKIES

MAKES ABOUT 80 COOKIES / 1 HOUR

Hints of cardamom, orange, sesame, and pistachio provide a final Eastern Mediterranean flourish to the picnic. They're so small, you can eat them by the handful.

PICNIC TIP Pack cookies in an airtight, crushproof container.

- ½ cup sugar
- 1 tsp. orange zest
- ¼ tsp. ground cardamom
- ½ cup butter, softened
- 1 large egg
- 1 tsp. vanilla extract
- 1 cup flour
- 1 tbsp. toasted sesame seeds or chopped salted roasted pistachios (optional)

1. Preheat oven to 375°. In a medium bowl, thoroughly blend sugar and orange zest, then blend in cardamom. Add butter and beat with a mixer until light and fluffy.
2. Beat egg and vanilla into sugar-butter mixture. On low speed, mix in flour.
3. Line 3 baking sheets with parchment paper. Drop batter onto sheets using a level teaspoon measure. Top each cookie with a pinch of sesame seeds or nuts if you like. Bake until crisp and brown at the edges, 10 to 12 minutes.
4. Transfer cookies to a cooling rack and let cool completely.

PER 5-COOKIE SERVING 113 Cal., 50% (57 Cal.) from fat; 1.4 g protein; 6.5 g fat (3.8 g sat.); 12 g carbo (0.3 g fiber); 46 mg sodium; 29 mg chol. LC/LS/V



HONEYDEW SPRITZ

SERVES 8 (MAKES ABOUT 2 QTS.)
20 MINUTES

This is just as refreshing as the usual melon wedges, without the sticky fingers. Orange-flower water adds a hint of the exotic.

PICNIC TIPS Tote the purée in a clamp-top bottle, and don't forget ice for glasses.

In a blender, purée chilled fruit from 1 **honeydew melon** (4 lbs.), half at a time, with ⅔ cup water. Strain. In a bowl, combine purée, ¼ cup *each* **sugar** and **lemon juice**, and ¾ tsp. **orange-flower water***. Add more sugar and lemon juice to taste. Fill glasses with **ice** and add equal parts melon purée and **sparkling water** (you'll need 1 qt.); stir. Crush 8 large **mint sprigs** in your hands and add to drinks.

* *Find with cocktail supplies.*

MAKE AHEAD *Up to 2 days, chilled.*

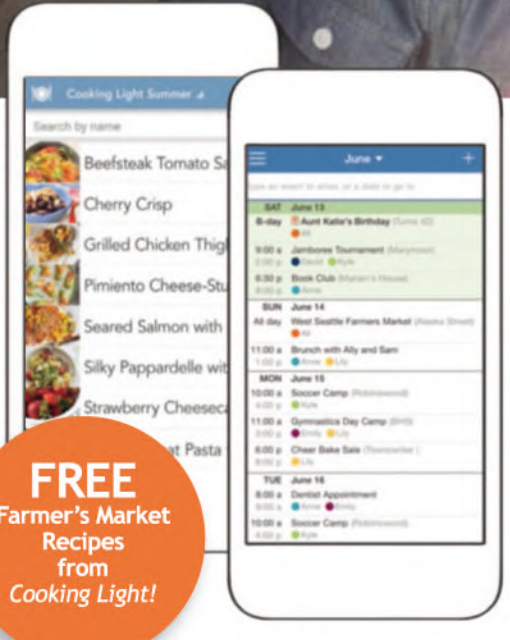
PER 1-CUP SERVING 64 Cal., 2% (1.4 Cal.) from fat; 0.6 g protein; 0.2 g fat (0 g sat.); 17 g carbo (0.9 g fiber); 19 mg sodium; 0 mg chol. GF/LC/LS/VG

DIGITAL BONUS Chicken-bacon sandwiches and more picnic-perfect recipes: *sunset.com/picnic*.

ADVERTISEMENT



Summer. Simplified.



FREE
Farmer's Market Recipes from *Cooking Light!*

Organize your summer with Cozi, the must-have app for busy families

- Keep track of everyone's summer activities on one calendar
- Share and manage grocery and to-do lists in real time
- Access everything in one place, from any computer or mobile device
- NEW Recipe Box feature includes summer's best recipes hand-selected by the editors of *Cooking Light* – *for a limited time only, offer ends 6/30!*

★★★★½
in iTunes® and Google Play™

Available on the App Store

ANDROID APP ON Google play

COZI™

FREE at Cozi.com
or in your favorite app store

©2015 Cozi Inc. All Rights Reserved

PICKLES IN A FLASH

MASTER CLASS

Chef Renee Erickson reveals just how easy the process can be. *By Sara Dickerman*

EATING IN FRANCE nearly 20 years ago, chef Renee Erickson ordered a pâté plate that came with an invigorating surprise: plum pickles. Back home in Seattle at her (now closed) Boat Street Cafe, she re-created that pickle, and customers kept asking to buy it by the jar. "From there, we started pickling more and more stuff, just messing around," she says. That blossomed into her Boat Street Pickle line, known for its unusual flavors and now distributed across the country.

Erickson still makes plenty of inventive pickles at her restaurants, which include oyster bar The Walrus and The Carpenter and wood oven–centered The Whale Wins. Although she produces some shelf-stable batches for the restaurants, she focuses on refrigerator pickles, which are quicker and can be done a jar at a time. Like most home cooks, "we don't have a giant larder where we can store 500 jars," she explains. Plus, small batches allow for pickling experimentation: "I can go to the farmers' market and get what I crave." Here she shares some key points about the craft of quick pickling.



Above: Renee Erickson in pickling mode at home. Left: Her red onion, mushroom, and fresh cherry pickles.

A pickling pantry



For the pickles on the following pages, Renee Erickson relies on these staples.

BLACK PEPPERCORNS For spice and savoriness that's not overpowering.

LEMON PEEL Adds acidity, brightness, and bitterness.

FRESH HERBS "They make me nostalgic for places I've been," says Erickson. Tarragon and thyme evoke France; rosemary, Italy.

GARLIC To eat it as part of the pickle, slice it. To impart flavor, keep the cloves whole but squash them.

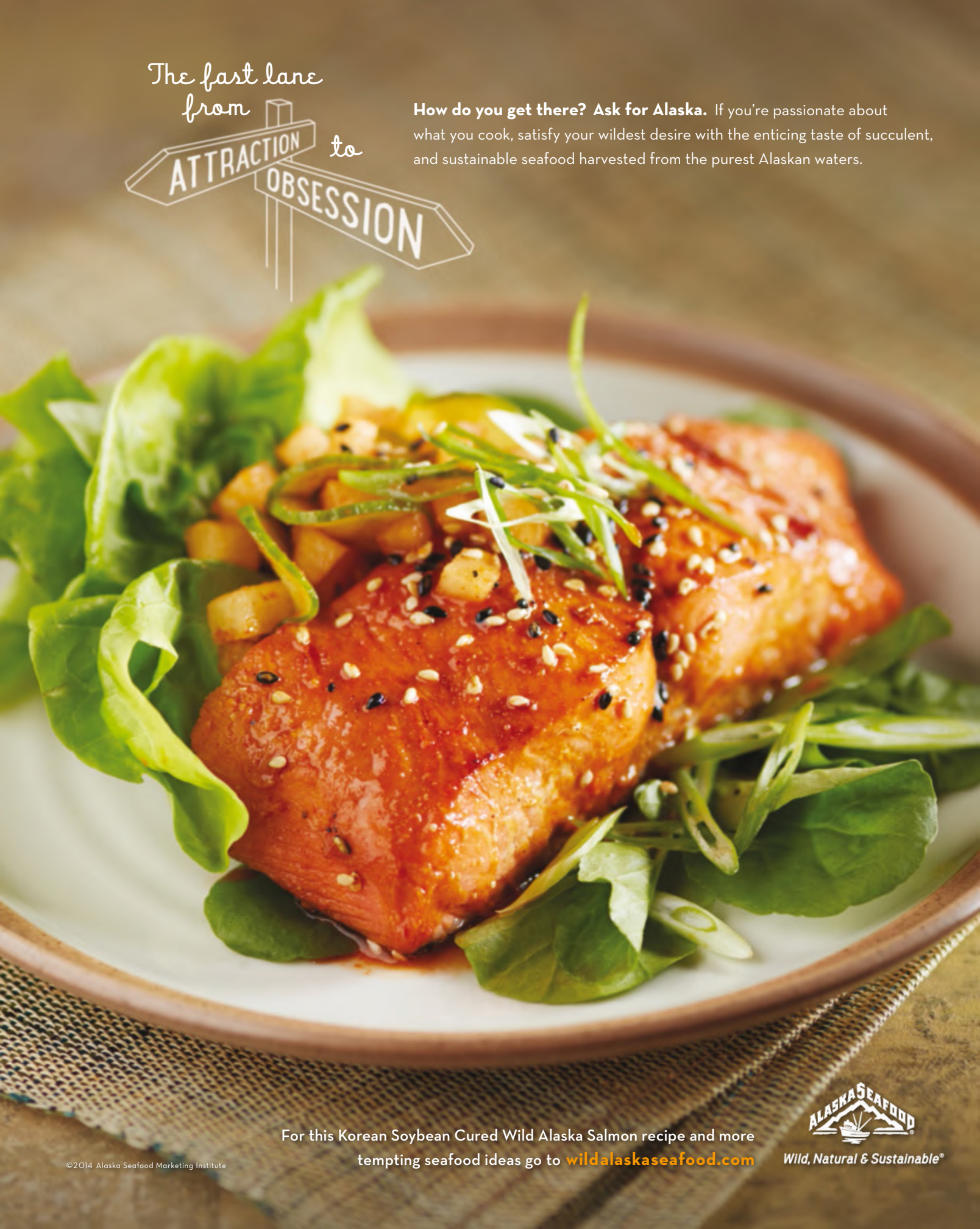
VANILLA BEAN Gives depth and dimension to savory pickles.

DRIED ARBOL CHILES "A little bit of spice is always good with vinegar." Use either chile flakes or, for a more subtle heat, whole chiles.

UNBLEACHED ORGANIC SUGAR "I like its caramelly quality."

ORGANIC DISTILLED WHITE VINEGAR "It's cheaper than white wine vinegar, and if you're using garlic and chiles, you don't need the best Italian white wine vinegar."

Photographs by THOMAS J. STORY



How do you get there? Ask for Alaska. If you're passionate about what you cook, satisfy your wildest desire with the enticing taste of succulent, and sustainable seafood harvested from the purest Alaskan waters.

For this Korean Soybean Cured Wild Alaska Salmon recipe and more tempting seafood ideas go to **wildalaskaseafood.com**

©2014 Alaska Seafood Marketing Institute

ALASKA SEAFOOD®

Wild, Natural & Sustainable®

Quick-pickle basics

Erickson uses a simple method that can be applied to a range of ingredients. Here's her overview of the process.

1. **CHOOSE WHAT TO PICKLE:** **"Pick seasonal ingredients with a little structure to them,"** she says. Flimsy leafy vegetables don't work so well, and apples will fall apart.
2. **CLEAN YOUR JARS:** Wash your jars in hot, soapy water. Set a round metal rack in a large stockpot (or use a canning pot with a rack), fill with water, and bring to a boil. Lower jars into water, add lids with rings, and boil 10 minutes. Reduce heat to a simmer and keep jars and lids in water until needed. Even though these pickles will be kept in the refrigerator, **"you should always be cautious,"** she says, and make sure your jars are thoroughly sanitized.
3. **MAKE THE BRINE:** Use vinegar, water, sugar if you like, and herbs and spices. If the featured ingredient is sturdy—onions or mushrooms, for example—add it to the brine and then heat to a boil. If you're pickling something more delicate, such as cherries, bring the brine to a boil and then add it to the ingredient.
4. **JAR THE PICKLE:** Once the jars are filled, close the lids **"just until tight: Don't crank on them,"** or they'll be hard to open once cool. Let the pickles cool to room temperature, then chill at least overnight and preferably 1 week before eating. Pickles made this way will keep in the refrigerator for up to 6 months.



"Powerful fresh herbs and whole spices like cardamom, cinnamon, and peppercorns all work well in pickling."

TIP



RED ONION PICKLES with PEPPERCORNS

MAKES 1 QT. / 30 MINUTES

These may be the most versatile pickles you can make. "They're a natural for sandwiches and, of course, burgers, but they're also great with smoked fish," says Erickson. You can use this brine for asparagus, fennel, shallots, garlic, celery, ramps, or chard stems.

2 cups organic distilled white vinegar or white wine vinegar
¼ cup sugar, preferably unbleached organic
1 tbsp. peppercorns
2 rosemary sprigs (about 3 in. each), divided
2 tsp. fine sea salt
2 medium red onions (8 to 10 oz. each), peeled, sliced crosswise into ½-in. rings

1. Boil a wide-mouth 1-qt. canning jar and lid (see "Quick-Pickle Basics" at left).
2. Put vinegar, ⅔ cup water, the sugar, peppercorns, 1 rosemary sprig, the salt, and onions in a 4- to 5-qt. nonreactive pot. Bring to a boil, covered. Reduce heat and simmer, covered, until onions turn pink and slightly translucent, 10 minutes. They should be neither stiff nor floppy; they'll soften more after the heat is turned off. If brine doesn't cover onions, turn slices occasionally so they cook evenly.
3. Put remaining rosemary sprig in jar and set a wide-mouth funnel in neck of jar. (If you plan to keep the pickle for more than a week, skip the rosemary here—it will get too strong over time.) Discard rosemary from saucepan and add onions to jar. Pour in brine, leaving about 1 in. airspace at top of jar, **"because it can get messy otherwise."** Stir in peppercorns from any remaining brine.
4. Close jar and let cool, then chill (see "Quick-Pickle Basics" at left).

PER ¼-CUP PICKLE 20 Cal., 1.9% (0.4 Cal.) from fat; 0.3 g protein; 0 g fat; 4.4 g carbo (0.5 g fiber); 103 mg sodium; 0 mg chol. GF/LC/LS/VG





TIP

"Use wide-mouth jars; they're easier to get ingredients into."

PICKLED MUSHROOMS with GARLIC and THYME

MAKES 1 QT. / 1 HOUR

Erickson likes to eat these bracing pickles right from the jar, tossed with a little olive oil, or served with roast chicken. She also recommends using them in a Bloody Mary skewer.

2 lbs. small button mushrooms
2 cups organic distilled white vinegar or white wine vinegar
3 garlic cloves, thinly sliced lengthwise
4 thyme sprigs, divided
4 dried arbol chiles
1 tbsp. fine sea salt

1. Boil a wide-mouth 1-qt. canning jar and lid (see "Quick-Pickle Basics," opposite).
2. Immerse mushrooms in a large bowl of water and swish around quickly to remove any dirt. Lift out to a colander to drain, then cut mushrooms in half.
3. Put mushrooms, vinegar, ⅔ cup water, the garlic, 2 thyme sprigs, the chiles, and salt in a 4- to 5-qt. nonreactive pot. Bring to a boil, covered. Reduce heat and simmer, covered, until mushrooms have shrunk considerably and are glossy and more tan in hue, 8 to 10 minutes. **"When the mushrooms buoy up, push them back into the liquid."**
4. Put remaining 2 thyme sprigs in jar and set a wide-mouth funnel in neck of jar. Spoon in mushrooms, chiles, and garlic (discard thyme from pot). Pour brine over mushrooms, leaving about 1 in. airspace at top of jar. You can also make a richer pickle with oil instead of vinegar: After cooking the mushrooms, take pot off the heat and let pickles sit 15 minutes. Put them in the jar with a slotted spoon and cover completely with extra-virgin olive oil. **"Keep the vinegar for salad dressing or another round of pickles."**
5. Close jar and let cool, then chill (see "Quick-Pickle Basics," opposite).

PER ¼-CUP PICKLE 28 Cal., 6.2% (1.7 Cal.) from fat; 2.2 g protein; 0.2 g fat (0 g sat.); 4 g carbo (0.6 g fiber); 147 mg sodium; 0 mg chol. GF/LC/LS/VG

PICKLED CHERRIES with TARRAGON and VANILLA

MAKES 1 QT. / 20 MINUTES

Erickson uses fresh sour cherries for this bright pickle, but sweet Bings work well too—and so do frozen cherries of either type. You could use the brine for rhubarb, green (unripe) strawberries, or apricots. Eat with cheese or charcuterie.

1½ cups organic distilled white vinegar or white wine vinegar
¾ cup sugar
1 tsp. peppercorns
1 vanilla bean pod, halved lengthwise with a sharp knife
4 long tarragon sprigs, divided
3 wide strips lemon zest (use a vegetable peeler and avoid the bitter white pith below the zest)
2 lbs. fresh sour (pie) cherries or 1 lb. drained, defrosted frozen sour cherries (or fresh or frozen Bing cherries)

1. Boil a wide-mouth 1-qt. canning jar and lid (see "Quick-Pickle Basics," opposite).
2. In a 4- to 5-qt. nonreactive pot, heat ¾ cup water and the vinegar with sugar, peppercorns, vanilla bean halves, 2 tarragon sprigs, and the lemon zest over medium-high heat until sugar has dissolved, 5 minutes. Meanwhile, set a wide-mouth funnel in neck of jar and fill with cherries to shoulder of jar.
3. Pluck 2 strips zest and the vanilla bean halves from pan; tuck into cherries (discard tarragon). Pour in brine, leaving about 1 in. airspace at top of jar. Add remaining 2 tarragon sprigs. Run a knife around inside of jar to release bubbles.
4. Close jar and let cool, then chill (see "Quick-Pickle Basics," opposite).

PER ¼-CUP PICKLE 49 Cal., 3.2% (1.6 Cal.) from fat; 0.6 g protein; 0.2 g fat (0 g sat.); 12 g carbo (0.9 g fiber); 3.9 mg sodium; 0 mg chol. GF/LC/LS/VG

In the SUNSET KITCHEN

TIPS FROM OUR TEAM



"With summer fruit so ripe and juicy right now, it takes just a few minutes to turn it into dessert."

MARGO TRUE, FOOD EDITOR

EASY BASICS

Fast fruit desserts

OVER POUND CAKE
Mix sliced **red plums** with equal splashes of **pomegranate molasses** and **brandy** and a sprinkle of **sugar**. Let steep until juicy, at least 10 minutes. Spoon onto grilled or toasted **pound cake*** and top with whipped **cream** and toasted **sliced almonds.**
**Get our favorite recipe, Powdered Sugar Pound Cake, on sunset.com.*

ON ICE CREAM
Microwave **blackberries** just until warm. Gently crush with **sugar** to taste; spoon over **vanilla** or strawberry **ice cream.**

WITH BUBBLES
Put thickly sliced ripe **nectarines** or peaches in a bowl and pour in chilled **prosecco** or cava.



KITCHEN CONVERSATION

BEST USE FOR OVERGROWN ZUCCHINI?

This month we asked friends on Facebook how they deal with their garden behemoths. Add your ideas at *sunset.com/kitchenconversation*.

"Grate it, let it sit, drain it, and freeze in 2-cup portions for zucchini bread." **—JUNE JONES**

"Throw it in the yard and watch the golden retriever have fun with it." **—SANDY KAUTEN**

"Slice lengthwise on a mandoline and layer into moussaka, or substitute for noodles in lasagna." **—LYNN TRACY BERGLUND**

"Salt and vinegar zucchini chips!" **—ANNIE BONDERSON**

COUNTERCLOCKWISE FROM BOTTOM RIGHT: JEFFERY CROSS (4; FOOD STYLING: JEFFREY LARSEN)

HOW TO

Pick a good eggplant

Forget what you've heard about salting eggplant to remove bitterness. For mild-tasting eggplant, just be a smart shopper. You want very glossy fruit (yes, it's a fruit) with heft for its size. Older eggplant that looks dull and feels light and spongy has likely gotten bitter.

GEAR

PACK A BETTER PICNIC

Beyond the basics—like serving spoons and a corkscrew—here's what you need to set out a picnic (see page 77) with comfort and style.



OUT & ABOUT REVERSIBLE TRAVEL THROW BLANKET
No soggy seats with this waterproof blanket. *In nine designs, including Montauk Stripe, shown; $20; bed bathandbeyond.com.*



from
MARIE McCARTHY
Redwood City, CA

WINNING READER RECIPE

GREEK SALAD CHICKEN

Inspired by Greek salad, reader Marie McCarthy created this dish that's now a family favorite. Serve with rice or crusty bread to soak up the pan juices.

SERVES 4 TO 6 / 45 MINUTES

- ½ tsp. *each* kosher salt and pepper
- 2 tbsp. chopped fresh oregano, plus leaves for topping
- 1 tbsp. lemon zest
- 6 bone-in, skin-on chicken thighs (about 2 lbs.)
- 1 tbsp. olive oil
- 1 pt. cherry tomatoes, each cut in half
- ½ cup rinsed pitted kalamata olives
- 1½ tbsp. chopped garlic
- 4 oz. crumbled feta cheese

1. Preheat oven to 425° with rack set in upper third. Combine salt, pepper, chopped oregano, and lemon zest. Coat chicken with oregano mixture.
2. Heat oil in a large ovenproof frying pan over medium-high heat. Cook chicken skin side down until well browned, 10 to 12 minutes. Transfer chicken to a rimmed baking sheet and discard all but 1 tbsp. drippings. Return chicken to pan skin side up and surround with tomatoes, olives, and garlic, making sure to leave the skin uncovered.
3. Bake chicken until no longer pink in thickest part (cut to test), about 20 minutes.
4. Top chicken with feta and oregano leaves.

PER SERVING 260 Cal., 57% (149 Cal.) from fat; 21 g protein; 17 g fat (5.7 g sat.); 4.8 g carbo (0.8 g fiber); 554 mg sodium; 82 mg chol. LC

Send us your best recipe! **If published, you earn $250. *sunset.com/submitrecipe.***



TABLE IN A BAG The wooden table comes apart so you can roll it into the slim carrying bag. $69; *crateandbarrel.com*.



BUNGALOW STRIPE INSULATED BASKET Practical and pretty, it zips closed and has a wipeable stay-cool lining. $25; *worldmarket.com*.

It's where

you'll make pancakes at 2 in the morning.

It's where you'll perform epic shower concerts.

It's where you'll long to be when you're anywhere else.

But first you have to find it...



Search millions of homes for sale and for rent.

Zillow®

© 2015 Zillow, Inc. All rights reserved.

FAST & FRESH

WEEKNIGHT COOKING



LEMON-SOY BEEF KEBABS with PEARL COUSCOUS

SERVES 4 TO 6
45 MINUTES, PLUS 30 MINUTES TO MARINATE

For maximum flavor and tenderness, marinate the beef cubes overnight. You'll need 8 wooden skewers (12 in. long), soaked in water for 30 minutes.

1 lemon
⅓ cup vegetable oil
1 tbsp. *each* minced garlic and soy sauce
1 tsp. *each* kosher salt and pepper, divided
1½ lbs. beef sirloin steak, cut into 1½-in. cubes
1 cup pearl couscous
1 tbsp. extra-virgin olive oil
2 medium tomatoes, coarsely chopped (about 1½ cups)
⅓ cup *each* chopped red onion and parsley

1. Zest and juice lemon. Reserve zest, chilled, for couscous. Combine 3 tbsp. lemon juice (save extra for other uses) with the vegetable oil, garlic, soy sauce, and ½ tsp. *each* salt and pepper in a large resealable plastic bag. Add beef, seal bag, and chill at least 30 minutes and up to 24 hours.
2. Heat a grill to high (450° to 550°). Thread beef onto 8 soaked wooden skewers and discard marinade.
3. Prepare couscous according to package instructions. In a large bowl, combine couscous with reserved lemon zest, remaining ½ tsp. *each* salt and pepper, the olive oil, tomatoes, red onion, and parsley. Chill if you like or serve at room temperature.
4. Grill beef, turning once or twice, until grill marks appear and meat is done the way you like (cut to test), about 8 minutes total for medium-rare. Serve beef with couscous.

PER SERVING 304 Cal., 33% (103 Cal.) from fat; 26 g protein; 12 g fat (2.5 g sat.); 23 g carbo (1.8 g fiber); 416 mg sodium; 42 mg chol. LC/LS

FOOD STYLING: JEFFREY LARSEN

Photographs by JEFFERY CROSS

GREENS with MISO-GINGER DRESSING and GRILLED TOFU

SERVES 4 / 35 MINUTES

A light coating of seasonings and soy sauce brings lots of flavor to grilled tofu. Romaine and cabbage make a good combo, but you could also mix the dressing with any variety of vegetables you have in your fridge—or toss it with cold soba noodles.

TOFU

- 2 pkg. (12 oz. each) extra-firm tofu, drained
- 2 tbsp. *each* toasted sesame oil and soy sauce
- 1 tsp. light brown sugar
- ¼ tsp. *each* cayenne and garlic powder

DRESSING

- ⅓ cup white miso
- 2 tbsp. mayonnaise
- 1½ tbsp. unseasoned rice vinegar
- 1 tbsp. toasted sesame oil
- ¼ tsp. *each* minced garlic and fresh ginger
- ⅛ tsp. pepper

SALAD

- 12 oz. romaine lettuce leaves (from 1 large head), coarsely torn
- 8 oz. thinly sliced red cabbage (½ small head)
- 4 button mushrooms, thinly sliced
- 2 green onions, sliced
- 1 carrot, coarsely shredded
- 1 tsp. toasted sesame seeds

1. Heat a grill to medium-high (450°). Meanwhile, cut each tofu block crosswise into 6 slices. Lay slices between paper towels, press out excess water, then transfer to a rimmed baking sheet. Whisk sesame oil, soy sauce, brown sugar, cayenne, and garlic powder together in a small bowl and pour over tofu slices, turning to coat both sides.
2. Whisk dressing ingredients together in a small bowl.
3. Oil cooking grate, using tongs and a wad of oiled paper towels. Transfer tofu slices to grill and cook until grill marks form on both sides, 2 to 3 minutes per side (tofu may stick a little).
4. Mix lettuce, cabbage, mushrooms, green onions, and carrot in a large bowl. Toss with three-quarters of dressing. Divide salad among 4 dinner plates and arrange 3 tofu slices, slightly overlapping, on top of each. Drizzle remaining dressing over tofu and sprinkle with sesame seeds.

PER SERVING 391 Cal., 57% (221 Cal.) from fat; 25 g protein; 25 g fat (3.1 g sat.); 18 g carbo (5.4 g fiber); 1,855 mg sodium; 1.9 mg chol. LC/V





FLOUNDER with ELOTE SALAD

SERVES 4 / 25 MINUTES

Elote, a typical Mexican street food, is grilled corn on the cob coated with mayonnaise and other toppings. Here, those ingredients become a salad for fish (it would also taste great with steak, pork, or chicken).

- 3 ears corn, shucked
- 6 tbsp. vegetable oil, divided
- 2 tbsp. *each* mayonnaise and lime juice
- 1 tsp. distilled white vinegar
- ½ tsp. salt, divided
- ¼ tsp. chipotle chile powder
- 1 green onion, sliced
- ¼ cup coarsely chopped cilantro
- 2 tbsp. crumbled *cotija** or mild feta cheese
- 4 flounder or sole fillets (6 oz. each)
- ¼ tsp. pepper
- 1 jalapeño chile, thinly sliced

1. Heat a large (not nonstick) frying pan over medium heat. Meanwhile, shave kernels from corn (you should have about 2 cups). Increase heat to medium-high. Add 2 tbsp. oil, then corn. Cook, without stirring, until corn begins to brown, about 1 minute. Continue to cook, stirring, until corn is cooked through, 30 seconds more. Set aside.
2. Meanwhile, in a large mixing bowl, combine mayonnaise, lime juice, vinegar, ¼ tsp. salt, and the chipotle chile powder. Add corn, green onion, cilantro, and cheese, and toss until combined.
3. Heat 2 tbsp. oil in a large nonstick frying pan over medium-high heat. Season fish with remaining ¼ tsp. salt and the pepper. Carefully lay 2 fillets in hot oil and cook until golden brown, about 1½ minutes. Turn fish over and cook until opaque throughout, about 30 seconds more. Transfer to plates. Repeat with remaining 2 tbsp. oil and 2 fish fillets.
4. Spoon corn salad over fish and top with sliced jalapeño.

**Cotija cheese is a semidry, crumbly Mexican cheese; find it at well-stocked grocery stores and Mexican markets.*

PER SERVING 444 Cal., 53% (239 Cal.) from fat; 35 g protein; 28 g fat (4 g sat.); 17 g carbo (1.7 g fiber); 570 mg sodium; 88 mg chol. LC

Recipes by ANGELA BRASSINGA & JULIA LEE

EGGPLANT GOES BOLD

PEAK SEASON

Put down the parmesan. The vegetable's at its best in this flavorful stir-fry. *By Jerry Anne Di Vecchio*



BRAISED EGGPLANT and BROCCOLINI with FRIED GINGER

SERVES 4 TO 6 / 55 MINUTES

Most varieties of eggplant work beautifully in this stir-fry. A side of rice is a must.

- 2 tbsp. *each* packed light brown sugar and soy sauce
- 1 tbsp. lemon juice
- 2 tsp. toasted sesame oil
- ¼ tsp. red chile flakes
- ½ cup reduced-sodium chicken broth
- 1 tbsp. minced fresh ginger plus ⅓ cup finely slivered fresh ginger matchsticks
- 1 lb. eggplant (Chinese, Japanese, regular globe, or Indian), stemmed
- ¼ lb. slender broccolini, cut in half crosswise
- 3 tbsp. canola oil
- ½ cup finely chopped shallots
- 1 tbsp. *each* chopped cilantro and fresh mint leaves

1. In a bowl, blend brown sugar, soy sauce, lemon juice, sesame oil, chile flakes, broth, and minced ginger; set sauce aside.
2. Cut slender Asian eggplant into 1- by 2-in. slices or regular globe into 1½-in. chunks; or cut small, egg-shaped Indian eggplant in half lengthwise. Set aside.
3. Bring 3 cups water to a boil in a 12-in. wok or frying pan over high heat. Add broccolini; cook, covered, until stems are just tender, 3 to 4 minutes. Transfer to a bowl of ice water; when cool, drain and set aside.
4. Drain and dry wok, add canola oil, and heat over high heat. Add slivered ginger; cook, stirring, until golden, 2 minutes. Transfer ginger to paper towels. Pour oil into a bowl; return 1 tbsp. oil to wok.
5. Add half of eggplant to wok over high heat. Cook, turning often, until lightly browned, 3 minutes. Transfer to a bowl. Add remaining oil to wok with remaining eggplant and the shallots. Cook as before.
6. Return eggplant to wok with sauce. Bring to a boil; cover, reduce heat, and simmer, stirring occasionally, until eggplant is soft when pressed, 8 to 15 minutes.
7. Lay broccolini on eggplant, cover, and heat 2 minutes. If needed, cook, uncovered, over high heat until most of liquid evaporates, 1 minute. Stir in cilantro and mint and top with fried ginger.

PER SERVING 168 Cal., 56% (94 Cal.) from fat; 3.2 g protein; 11 g fat (1 g sat.); 17 g carbo (3.6 g fiber); 387 mg sodium; 2.5 mg chol. LC

IAIN BAGWELL (FOOD STYLING: KAREN SHINTO; PROP STYLING: EMMA STAR JENSEN)

The 11th Annual

denver food and wine

A Sample, Sip & Savor Spirits, Wine and Culinary Classic

Facebook • Twitter

denverfoodandwine.com

september 9th-12th

at Metropolitan State University of Denver Auraria Campus











Wednesday, September 9th

Sunset DENVER MIDCENTURY REMODEL IDEA HOUSE wine pairing dinner

Wine pairing dinner featuring ABC's "The Taste" winner Gabe Kennedy, Bravo Top Chef winner and Executive Chef/Owner of Blackbelly Hosea Rosenberg and Panzano Executive Chef Elise Wiggins at a spectacular mid-century remodel transformed from a 1954- bungalow into a three-level 5,100 square-foot modern home

Thursday, September 10th

panzano wine pairing dinner

Food & Wine pairing dinner featuring Executive Chef Rick Tramonto, James Beard winner, noted cookbook author and owner/chef at World-renowned Tru restaurant in Chicago and Restaurant R'evolution in New Orleans and Panzano Executive Chef Elise Wiggins

Friday, September 11th

art of the cocktail

- End of Summer party to feature food, cocktails, wine and entertainment
- Voting for Best Taste and Best Cocktail

Saturday, September 12th

grand tasting

- VIP & 1st Tasting Entry at Noon • GA at 1:00 p.m.
- Tastes from over 40 of Denver's top restaurants and over 700 wines and spirits
- VIP tent will feature tastes from 10-12 of Denver's finest restaurants w/wine pairing by Southern Wine & Spirits Sommeliers
- Viking Culinary Stage will feature culinary demos by Top Chef Master Rick Tramonto, ABC's "The Taste" winner Gabe Kennedy, and local celebrity chefs
- Spirits lounges and specialty food tents

Visit www.denverfoodandwine.com for ticket info

TasteSeller

Scan this QR code to download the free Denver Food and Wine Tasting app.

Benefiting: The Denver Post Community Foundation, Metropolitan State University of Denver, Colorado Restaurant Association

Denver Food + Wine

Colorado Restaurant Association, Southern Wine & Spirits of Colorado, Metropolitan State University of Denver, Ameristar Cares, Seattle Fish Co, Italco, The Mountain, KOSI 101, Alice, KEZW, 5280, The Denver Post Community, DiningOut, Sunset Denver

BETTER PARTY PAIRING

Forget the old wisdom that tells you to pour only hearty red wines with charcuterie and cheese. We tested and we know: Salty, spicy salumi and tangy cheese need lighter, crisper wines with lower alcohol and tannin. And many whites work well! Try these winning matches.

RICH ROUNDUP WITH ...

Dry Riesling

The wine's acidity cuts through fat; its aromatics and minerality work with salty-sweet foods.

BOTTLE PICKS

Anne Amie 2013
(Yamhill-Carlton; $20).

Chehalem 2013 Corral Creek Vineyards
(Chehalem Mountains, OR; $29).



EARTHY FLAVORS WITH ...

Chenin Blanc

Nutty cheese and peppery meat match the wine's rich minerality.

BOTTLE PICKS

Foxen 2013 Ernesto Wickenden Vineyard Old Vines
(Santa Maria Valley; $25).

J. Bookwalter 2014 Willard Vineyard Old Vine
(Yakima Valley; $26).





WIDE-RANGING FLAVORS WITH ...

Sparkling Rosé

The subtle red fruit of a rosé loves cured meats, and crisp bubbles counter richness.

BOTTLE PICKS

Inman Family 2012
(Russian River Valley; $56).

Scharffenberger "Excellence"
(Mendocino County; $23).



SPICY BITES WITH ...

Barbera

This lighter Italian variety works well with a range of spicy meats; its earthiness handles pungent cheese.

BOTTLE PICKS

Imagery 2012 Weinstock Vineyards *(Dry Creek Valley; $39).*

Scott Harvey 2012 *(Amador County; $24).*

ALL MEAT WITH ...

Pinot Noir

Pinot is the food-friendliest red, loving warm spices and meaty notes.

BOTTLE PICKS

FEL 2012 Savoy Vineyard *(Anderson Valley; $65).*

Meiomi 2013 *(Monterey, Sonoma, and Santa Barbara Counties; $22).*

PLUS: A TRIO OF PERFECT PAIRS

SAUVIGNON BLANC AND FRESH GOAT CHEESE (CHÈVRE)
The puckery citrus in the wine echoes the tang of goat's milk. Try Voss 2014 Sauvignon Blanc *(Napa Valley; $20).*

ALBARIÑO AND MANCHEGO
The brininess of the Spanish grape matches the salty sheep's milk of the Spanish cheese. Try Mariposa 2014 Albariño *(Edna Valley; $23).*

GEWÜRZTRAMINER AND PORK PÂTÉ
Trust us! The aromatic, rich-bodied white is a flavor and texture match. Try Handley 2014 Gewürz *(Anderson Valley; $20).*

FOOD STYLING: JEFFREY LARSEN

By SARA SCHNEIDER / *Photograph by* JEFFERY CROSS

West Essentials

{ OUR PICKS FOR WHAT'S ESSENTIAL IN THE WEST }

BELGARD HARDSCAPES

Join Belgard in supporting America's troops and their families. Install a Belgard patio, driveway or walkway between now and Veteran's Day and we'll donate $100 to the USO. Belgard's amazing variety of shapes, colors and textures offers a wider range of design options. Order your FREE Idea Book at **Belgard.com/Sunset**

CEDAR CITY • BRIAN HEAD
TOURISM BUREAU

Adventure for your Selfie
Cedar City has earned the distinction of being Festival City, USA due to the incredible theatrical and cultural offerings.

Discover a unique small city complete with world-renowned theatricals, astounding beauty and unbelievable outdoor recreation.

Visitcedarcity.com

GEICO

75 Years of Savings
GEICO has been saving people money on car insurance for more than 75 years, and we'd love to do the same for you. Get a FREE quote at **geico.com,** call 1-800-947-AUTO (2886) or your local office.

Some discounts, coverages, payment plans and features are not available in all states or in all GEICO companies. See geico.com for more details. GEICO and Affiliates. Washington DC 20076. © 2015.

Humboldt
CALIFORNIA'S REDWOOD COAST

Fall Down the Rabbit Hole at Humboldt Redwood Coast
Follow the magic to Northern California's enchanted wonderland. Experience a magical place lifted straight from the pages of a storybook. Stand beneath the world's largest redwood trees, towering high over red mushroom and fern-filled paths. Then, sit back and take in classic sunsets on the most breathtaking seascapes imaginable. Visit us online at **visithumboldt.com**

TEMPUR-PEDIC

Introducing The TEMPUR-Flex® Collection
Fall in love at first feel with the new TEMPUR-Flex® Collection. Our newest mattress collection has the TEMPUR® material you love, plus a dynamic support layer that moves with you. Try the all-new TEMPUR-Flex Collection, and don't just improve your sleep. Transform it.

tempurpedic.com

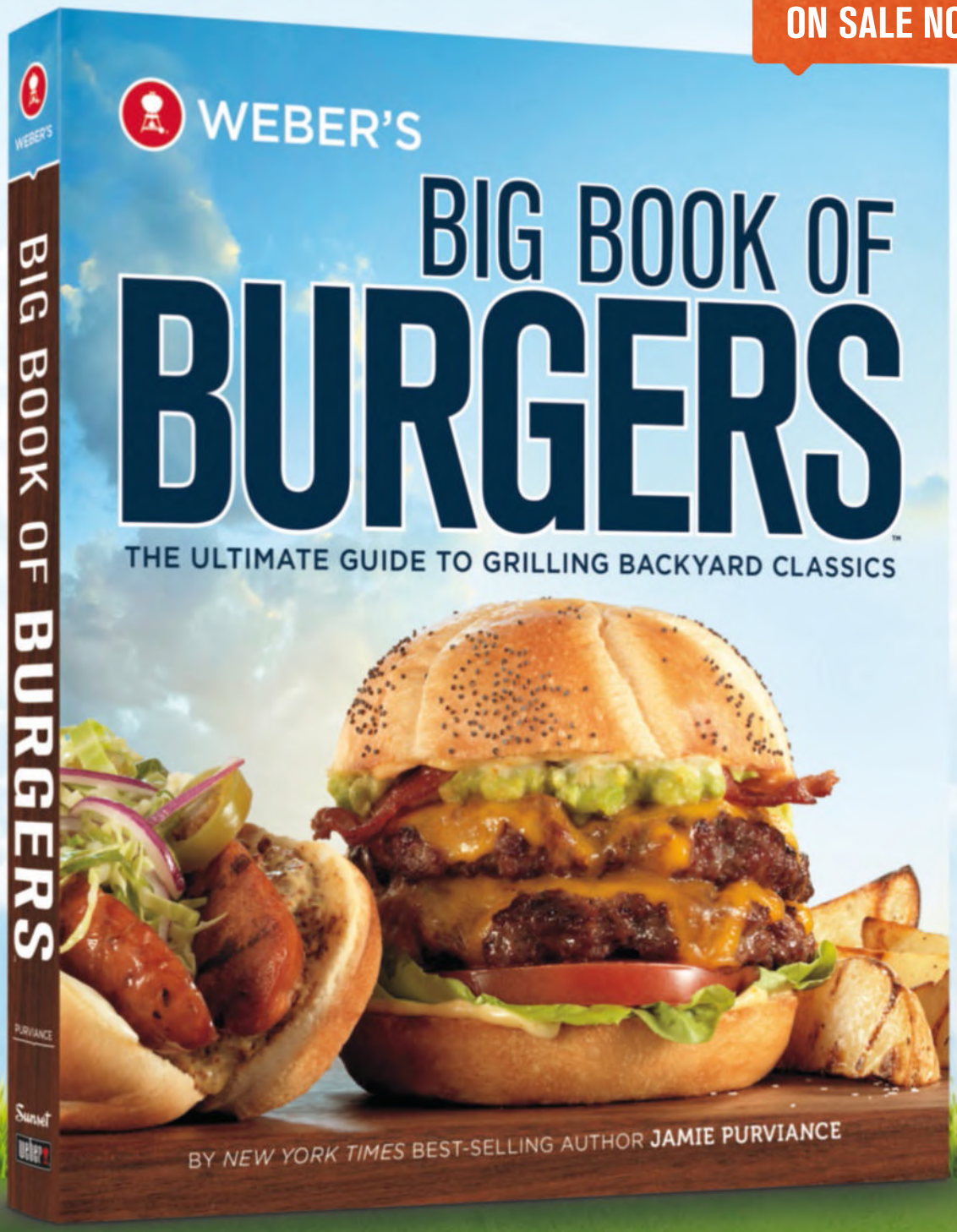


Extra cream not extra air.
Inflating ice cream to fill the carton is the cheap way. Adding more cream to make it taste great is the right way...especially when it includes chocolate chunks and a decadent fudge ripple. We've been doing dairy right since 1909.

Discover more at **Tillamook.com**

WEBER'S JUICIEST BOOK YET.

ON SALE NOW



Packed with 160 inspiring, foolproof recipes for burgers, hot dogs, and more; nearly 250 full-color photos; step-by-step instructions; and whimsical illustrated special features, *Weber's Big Book of Burgers*™ is sure to become as classic as the burger itself.

SEE MORE AT **BIGBOOKOFBURGERS.WEBER.COM**

weber

Sunset

AVAILABLE WHEREVER BOOKS AND EBOOKS ARE SOLD

ASK SUNSET

HAVE A QUESTION ABOUT LIFE IN THE WEST? WE HAVE THE ANSWERS.



Q: What were you thinking? In June's Ask *Sunset*, you recommended Hilo, Hawaii, for someone wanting "wet" and "fun."

Hilo gets only 125 inches of rain annually—I can't imagine living in such a dry place. My town, Ketchikan, Alaska, averages 164 inches of rain per year and frequently approaches 200. On top of that, we have better fishing than anywhere else, plus many other things to do. —ROBERT G. STREWART, KETCHIKAN, AK

DEAR ROBERT We would never disparage Ketchikan. Your city in southeast Alaska is indeed rainy, beautiful, and fun. Our Ketchikan favorites include the boat tours of Misty Fjords National Monument, the amazing totem pole collection at the Totem Heritage Center and Saxman Totem Row Park, and the halibut tacos at Bar Harbor Restaurant.

Q: We want to take our kids on their first camping trip, but we're never able to get reservations at nearby state campgrounds. Can you recommend places to camp that *aren't* in actual campgrounds (so no reservation needed)? —LISA PALMER, PORTLAND

DEAR LISA You can legally camp anywhere on most Bureau of Land Management lands, and many of them are very scenic (for info, visit *on.doi.gov/1IJJkCu*). That said, for first-time kid campers, we recommend camping in designated campgrounds that provide water and toilets. Near you, we like shaded, creekside Gales Creek and Elk Creek campgrounds in Tillamook State Forest *(1.usa.gov/1TqvKdt)*, west of Portland. No reservations needed, but in summer we'd advise a weekday visit and getting there early in the day to nab the ideal campsite.

Q: Much of my backyard is shaded by big trees. What can I plant that looks good in shade and doesn't require much water?

—L.D., SARATOGA, CA



Mahonia pinnata



Polystichum munitum



Agapanthus



Plumbago auriculata

DEAR L.D. Low-water planting in shaded areas can be a challenge, since many flowers want a good dose of sunshine, and many shade-loving plants prefer moist soil. But here are four good choices for your garden. Two are natives: California holly grape *(Mahonia pinnata)* grows 4 to 5 feet tall, has clusters of yellow flowers, and requires little or no water once established; and water-thrifty Western sword fern *(Polystichum munitum)*, with deep green leathery fronds. For cool blue or white summer blooms in light shade, consider two South African imports: lily-of-the-Nile *(Agapanthus)*—commonly planted because it's so undemanding; and cape plumbago *(Plumbago auriculata)*, which grows into a loose, blossom-covered mound.

Email your questions about Western gardening, travel, food, wine, or home design to *asksunset@sunset.com*.

SUNSET (ISSN 0039-5404) is published monthly in regional and special editions by Sunset Publishing Corporation, 80 Willow Rd., Menlo Park, CA 94025. Periodicals postage paid at Menlo Park and at additional mailing offices. Vol. 235, No. 2. Printed in U.S.A. Copyright © 2015 Sunset Publishing Corporation. All rights reserved. Member Audit Bureau of Circulations. Sunset, The Magazine of Western Living, The Pacific Monthly, Sunset's Kitchen Cabinet, The Changing Western Home, and Chefs of the West are registered trademarks of Sunset Publishing Corporation. No responsibility is assumed for unsolicited submissions. Manuscripts, photographs, and other submitted material can be acknowledged or returned only if accompanied by a self-addressed, stamped envelope. POSTMASTER: Send address changes to Sunset, Box 62406, Tampa, FL 33662-4068, or call (800) 777-0117. U.S. subscriptions: $24 for one year.

CLOCKWISE FROM FAR LEFT: DAN KLUMPP/ALAMY, SAXON HOIT/PHOTOBOTANIC, LINDA LAMB PETERS (2), DOREEN L. WYNJA


Indoors they're like ordinary lenses.
Outdoors they're extraordinary.
Transitions Signature ADAPTIVE LENSES
UPGRADE YOUR VISION.
Chromea7™ technology makes Transitions® Signature® lenses more responsive in more situations. Clear indoors and dark in bright sun, they adapt to just the right shade of tint for every situation in between. They even respond to light that bounces off buildings or filters through clouds and trees.
Ready to upgrade?
Find out how at Transitions.com/Signature
100% UV BLOCK
Life well lit.
Photochromic performance is influenced by temperature, UV exposure and lens material.